

Schaerer Coffee Art Schaerer Coffee Art Plus

Operating instructions

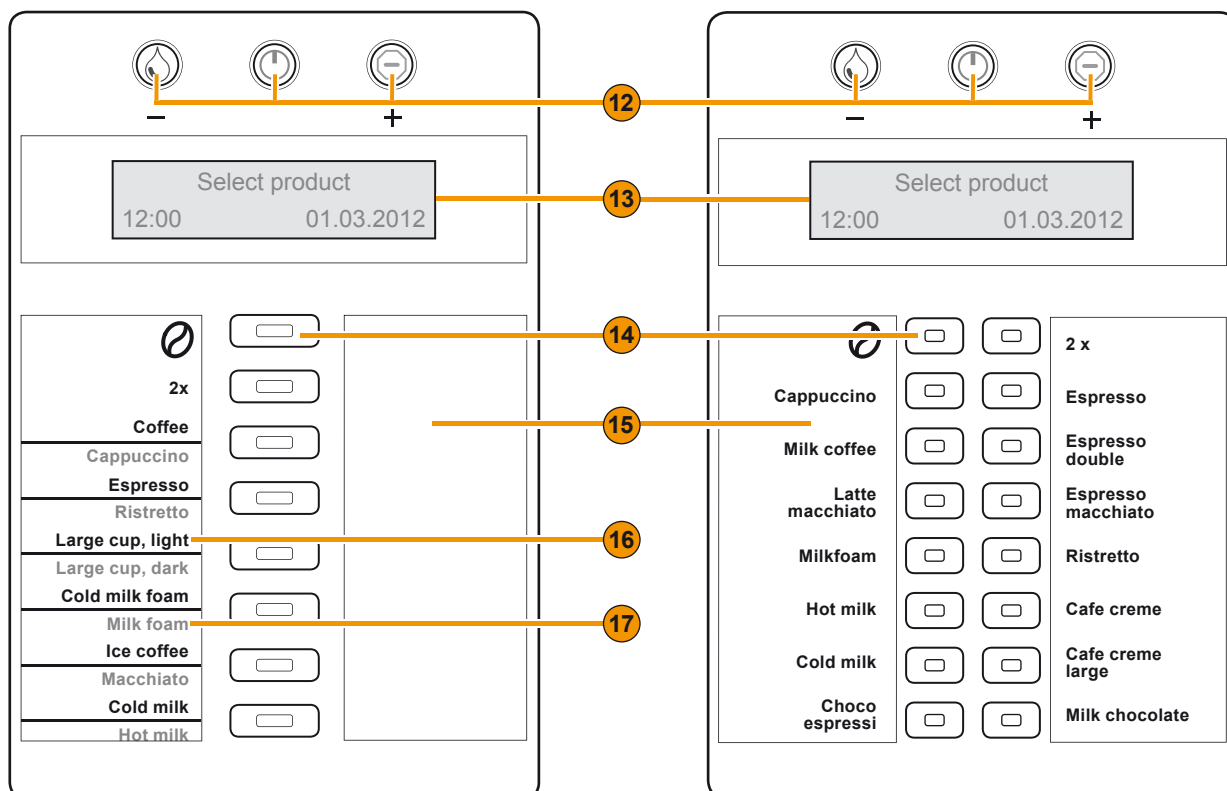
V05 / 05.2012



- 1 Bean hopper with lid
- 2 Inlet for ground coffee/cleaning tablets (cleaning programme)
- 3 Card reader
- 4 User panel (see below)
- 5 Steam buttons
- 6 Hot water buttons
- 7 Hot water outlet
- 8 Beverage outlet
- 9 Steam wand (option)
- 10 Grounds container
- 11 Drip tray with drip grid
- 12
 - Cleaning/minus button
 - ON/OFF button
 - Stop/plus button
- 13 Display
- 14 Programmable beverage buttons
- 15 Button labelling
- 16 Beverage level 1
- 17 Beverage level 2



Schaerer Coffee Art Plus



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Operating instructions

V05 / 05.2012

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Schaerer AG, P.O.Box, Allmendweg 8, CH-4528 Zuchwil

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Schaerer AG, P.O.Box, Allmendweg 8, CH-4528 Zuchwil

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Introduction

Signs and symbols



Safety

DANGER! Risk of electrocution!		CAUTION! Danger to user and/or machine!	
CAUTION! Hot fluid!		CAUTION! Hot steam!	
CAUTION! Hot surface!		CAUTION! Risk of trapping fingers!	

Notes

<i>Cross-reference</i>		<i>Notes & tips</i>	
<i>Time information</i>			

Environment

DISPOSAL The machine must be disposed of according to regulations.	
Recycling	

Welcome

This coffee machine is part of the next generation of fully automatic coffee machines. This machine is the result of our company's core competence and our decades of experience.



These operating instructions provide information about the product, its operation and how to clean the coffee machine. These operating instructions cannot take every conceivable application into account. If you need additional information about something that is not discussed in sufficient detail here, please contact our customer service department.

CAUTION!
Risk of machine damage!



Before commissioning the coffee machine, the "Safety notes" chapter must first be read carefully. The manufacturer accepts no liability for potential damage if the device is not used according to the instructions in this manual.

The performance of the coffee machine depends on its correct operation and the maintenance. Carefully read the operating instructions before using the machine for the first time, and keep the instructions in an easily accessible place.

We hope you enjoy using your new coffee machine!

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Product description

Intended use

The Schaerer Coffee Art and Coffee Art Plus are designed to dispense coffee beverages, milk beverages and/or powder-based beverages (topping & chocolate) of various types in cups or pots. Additionally, the unit can supply steam for heating up milk and/or hot water. This unit is designed for industrial and commercial use. It can be used in businesses, offices, restaurants, hotels and similar establishments. It can also be used in domestic situations. The device must be cleaned and cared for by specially trained personnel. The unit may be placed in self-service areas if attended to by trained personnel.



Use of this equipment is subject to the "General Terms and Conditions" of Schaerer AG and these operating instructions. In legal terms, any other use is not an intended use. The manufacturer accepts no liability for damage resulting from unintended use.

CAUTION!
Risk of machine
damage!



The Schaerer Coffee Art and Coffee Art Plus must not be used to heat or dispense any liquid other than coffee, hot water (beverage, cleaning) or milk (refrigerated, pasteurised, homogenised, UHT) under any circumstances.

Beverage types and output

The beverage output of the machine per hour varies as follows with the settings and models:

Beverage	Output/hour		Top Quality CCC	
	SCA	SCA Plus	SCA	SCA Plus
Espresso	180 cups	280 cups	175 cups	200 cups
Coffee	150 cups	200 cups	150 cups	150 cups
Cappuccino	130 cups	180 cups	120 cups	150 cups
Latte macchiato	120 cups	160 cups	110 cups	140 cups
Hot milk	120 cups	160 cups	-	-
Cold milk	-	150 cups	-	-
Hot water	12 litres	20 litres	-	-

Models

The Schaerer Coffee Art is available in the following models:

Schaerer Coffee Art

- Schaerer Coffee Art with Milk Smart/Milk Smart Cooler
- Schaerer Coffee Art with Cup & Cool
- Schaerer Coffee Art with powder system

Schaerer Coffee Art Plus

- Schaerer Coffee Art Plus without milk
- Schaerer Coffee Art Plus with Cup & Cool
- Schaerer Coffee Art Plus with Milk Smart/Milk Smart Cooler
- Schaerer Coffee Art Plus with cold milk system
- Schaerer Coffee Art Plus with undercounter milk system
- Schaerer Coffee Art Plus with Centre Milk
- Schaerer Coffee Art Plus with Twin Milk
- Schaerer Coffee Art Plus with powder system

Scope of delivery and accessories

Pieces	Designation	Article number
Documentation		
1	Operating instructions	2)
1 ¹⁾	Cleaning instructions	2)
1 ¹⁾	Supplementary instructions for cup warmer + Cup & Cool	2)
Chip cards		
1	CHEF card	063930
1	SAVE DATA card	063933
Cleaning/cleaning accessories		
1	Cleaning brush	067409
1	Set for daily cleaning	-
1 ¹⁾	Milk Smart cleaning container	071726
1 ¹⁾	Milk Smart Cooler cleaning container (4 litres)	070743
1 ¹⁾	Cleaning container (8 litres) (cold milk system)	061308
1 ¹⁾	Cup & Cool cleaning container	071735
General accessories		
1 ¹⁾	Milk container (8 litres) (cold milk system)	070742
1 ¹⁾	Milk Smart Cooler milk container(4 litres)	069039
1 ¹⁾	Twin milk container (4 litres/4 litres) (cold milk system)	070744
1 ¹⁾	Milk Smart Cooler milk container lid(4 litres)	069038
1 ¹⁾	Cup & Cool and Milk Smart Cooler hose set	069687
1 ¹⁾	Cup & Cool milk container	33.2388.6000
1 ¹⁾	Cup & Cool milk and cleaning container lid	33.2388.7000
1	Measuring spoon	067111
1	Flat seal	064249
1	Drain hose	067862
1 ¹⁾	Connection cable, CH standard	063260
1 ¹⁾	Connection cable, EURO standard	063261
1	Rotary handle for grinding degree setting	061977
1 set	Milk nozzle (8 pcs.)	071246
1	60 cm hose (transparent)	061108

¹⁾ Depending on the machine type and configuration.

²⁾ Language-dependent article number.

Options and optional accessories

Cup warmer/Cup & Cool



The coffee machine can optionally be equipped with a cup warmer or Cup & Cool. This option can be retrofitted.

Powder system



The coffee machine can optionally be equipped with a powder system . This option cannot be retrofitted.

Side cooling unit



MyFridge



SCA cooling unit

The coffee machine can optionally be equipped with an side cooling unit. This option can be retrofitted.

Undercounter and side cooling unit for cold milk system



Available only for Schaerer Coffee Art Plus.



The coffee machine can optionally be equipped with a cold milk system. This option cannot be retrofitted.

Undermachine cooling unit for cold milk system



Available only for Schaerer Coffee Art Plus .



The coffee machine can optionally be retrofitted with an undermachine cooling unit. This option cannot be retrofitted.

Undercounter cooling unit for cold milk system



Available only for Schaerer Coffee Art Plus.

The coffee machine can optionally be equipped with a cold milk system under the counter. This option cannot be retrofitted.



Rear powder system

The coffee machine can optionally be equipped with a rear powder system (PSHi). This option cannot be retrofitted.



Technical data

Schaerer Coffee Art

Nominal power ¹⁾	Steam boiler ²⁾	Hot water boiler ²⁾
	2000 W/3000 W	2000 W/3000 W
Water capacity	Steam boiler ²⁾	Hot water boiler ²⁾
	0.8 litres	0.8 litres
Operating temperature	Steam boiler ²⁾	Hot water boiler ²⁾
Permitted operating temperature (T max.):	192°C	192°C
Minimum operating temperature (T min.):	10°C	10°C
Operating temperature:	140°C	95°C
Working overpressure	Steam boiler ²⁾	Hot water boiler ²⁾
Working overpressure:	2.5 bar	2.5 bar
Permissible working overpressure (p max):	12 bar	12 bar
Testing overpressure:	24 bar	24 bar
Power connector ¹⁾	See "Installation & commissioning" - "power supply" - "power requirements"	
Coffee bean hopper	± 1000 g each	
External dimensions		
Width without optional accessory:	420 mm	
Width with cooling unit:	680 mm	
Width with powder system:	560 mm	
Height incl. bean hopper:	640 mm	
Depth:	534 mm	
Empty weight	± 40 kg	
Continuous sound pressure level (Lpa)	< 70 dB (A)	

Subject to technical change!

¹⁾ For special features see serial plate, specified values refer to base model.

²⁾ Depending on the model.

Schaerer Coffee Art Plus



Nominal power ¹⁾	Steam boiler ²⁾	Hot water boiler ²⁾
	3000 W/2 x 3000 W	3000 W
Water capacity	Steam boiler ²⁾	Hot water boiler ²⁾
	0.8 litres/1 litre	0.8 litre/1.2 litre
Operating temperature	Steam boiler ²⁾	Hot water boiler ²⁾
	Permitted operating temperature (T max.): Minimum operating temperature (T min.): Operating temperature:	192°C 10°C 140°C
Working overpressure	Steam boiler ²⁾	Hot water boiler ²⁾
	Working overpressure: Permissible working overpressure (p max): Testing overpressure:	2.5 bar 12 bar 24 bar
Power connector ¹⁾	See "Installation & commissioning" - "power supply" - "power requirements"	
Coffee bean hopper	± 1000 g each	
External dimensions		
	Width without optional accessory: Width with cooling unit: Width with powder system: Height incl. bean hopper: Depth:	
Empty weight	± 40 kg	
Continuous sound pressure level (Lpa)	< 70 dB (A)	

Subject to technical change!

¹⁾ For special features see serial plate, specified values refer to base model.

²⁾ Depending on the model.

Serial plate

 	
Designation	coffee machine
Manufacturer	Schaerer AG, Allmendweg 8 CH-4528 Zuchwil
Typ (SAG)	SCA P
Serial No.	1000 00000
Nominal pressure	1.2 MPa (12 bar)
main pressure	0.1-0.3 Mpa, max 0.6Mpa
Electrical Ratings	5700-6900W 380-415V 3N~ 50/60Hz 3x16A (cable: 5x 1.5mm ²)
Fuse on-site	
mains connection plan	4.6.8010

Machine-specific data are listed on the serial plate. The serial plate is affixed to the inside of the machine and is visible when the coffee grounds container and the lid above it are removed. In case of faults or warranty claims, please copy the serial plate information into the following field:

Installation No.:	_____
Type:	Coffee Art _____
Series No.:	_____
Nominal pressure:	_____
Electrical information:	
	_____ V _____ NAC _____ Hz _____ W
Fuse:	_____ A

Declaration of conformity

Manufacturer's address

Manufacturer	Documentation manager
Schaerer AG P.O.Box Allmendweg 8 CH-4528 Zuchwil, Switzerland Tel. +41 (0)32 681 62 00 F +41 (0)32 681 64 04 info@schaerer.com www.schaerer.com	Schaerer AG Hans-Ulrich Hostettler P.O.Box Allmendweg 8 CH-4528 Zuchwil, Switzerland

Applied standards

The aforementioned manufacturer declares herewith that this machine complies with all relevant stipulations of the specified directives. In case of any modifications of the units that have not been approved by Schaerer, this declaration is rendered invalid. The following harmonised standards have been applied. A quality management system certified by Bureau Veritas, in accordance with SN EN ISO 9001: 2008, has been used to ensure the proper adherence to the requirements.

For CE conformity	
Machinery Directive 2006 / 42 / EC	EMC Directive 2004 / 108 / EC
<ul style="list-style-type: none"> EN 60335-1:2002 +A1 +A11 +A12 +A13 +A14 +A2 EN 60335-2-75:2004 +A1 +A11 +A2 EN 62233:2008-04 	<ul style="list-style-type: none"> EN 55014-1:2006 +A1 EN 55014-2:1997 +A1 +A2 EN 61000-3-2:2006 +A1 +A2 EN 61000-3-3:2008 EN 61000-6-2:2005 EN 61000-6-4:2007 +A1

International (CB) :	
Safety	EMC
<ul style="list-style-type: none"> IEC 60335-1 Ed4.2:2006 IEC 60335-2-14 Ed 5.1:2008 IEC 60335-2-15 Ed 5.2:2008 IEC 60335-2-24:2010 IEC 60335-2-75 Ed 2.2:2009 IEC 62233 Ed1:2005 	<ul style="list-style-type: none"> CISPR 14-1 Ed 5.1: 2009 CISPR 14-2 Ed 1.2: 2008 IEC 61000-3-2 Ed 3.2: 2009 IEC 61000-3-2 Ed2.1:2001 IEC 61000-3-3:2008 IEC 61000-6-2:2005 IEC 61000-6-4:2006 +A1

China (CCC)
Safety <ul style="list-style-type: none"> GB4706.1-2005 GB4706.13-2008 GB4706.19-2008 GB4706.30-2008

Installation & commissioning

Initial use

The coffee machine must be installed and commissioned by a qualified service technician approved by the manufacturer.

CAUTION!
Risk of machine
damage!



- If the coffee machine and/or accessories are transported at temperatures below 10°C, the coffee machine and/or accessories must be stored for 3 hours at room temperature before the coffee machine and/or accessories are connected to the mains and switched on. Failure to observe this precaution can result in a danger of short-circuit or damage to electrical components.
- Always use the new hose set (fresh water/outlet hose) provided with the machine!

Setup conditions



The preparatory work at the installation site must be contracted by the machine purchaser or the authorised dealer. It must be carried out by licensed installers observing all general as well as locally applicable regulations. The service technician may only establish the connection to the prepared connections. He/she is neither authorised to carry out structural installation, nor is he/she responsible for its implementation.

Location

The installation location must meet the following conditions:

CAUTION!
Risk of machine
damage!



- Do not set up the coffee machine on hot surfaces or close to ovens.
- Never spray the device with water or clean it with a steam cleaner.
- Install the device only in locations where it is supervised by trained personnel.
- The installation surface must be stable and level and must not become deformed under the weight of the coffee machine.
- The required supply terminals must be within one meter of the installation location according to the structural installation plans.
- Maintain the following clearances for maintenance work and operation:
 - At the top, maintain clearance for adding beans
 - On the left side, maintain a clearance of ± 35 cm
 - Between the rear panel of the device and the wall, maintain a minimum clearance of 15 cm for air circulation
- Observe and comply with all applicable local kitchen regulations.

Ambient conditions

The installation location requires the following climatic conditions:

CAUTION!
Risk of machine
damage!



- The machine is not suitable for outdoor use. Do not expose the coffee machine to outside weather conditions such as rain, snow, frost, etc.
- Ambient temperature of 10 °C to 40 °C (50 °F to 104 °F)
- Relative humidity maximum 80% rh
- The coffee machine is designed for indoor use only.
- Protect the device from frost. If the coffee machine has been exposed to temperatures below freezing, contact a customer service partner authorised by the manufacturer before using the machine.

Power supply

Conditions

The electrical power supply must be connected in accordance with the applicable regulations (VDE 0100) and the regulations of the country of installation. Type of power cable at least H05 RN-F. The voltage specified on the serial plate must match the supply voltage at the installation location.

CAUTION!
Risk of machine
damage!



- The phase must be fused at the ampere value specified on the serial plate.
- It must be possible to disconnect the device from the mains power supply at all poles.
- Never operate a device with a damaged power cord. Have a defective power cord or plug replaced immediately by a qualified service technician.
- Schaefer AG recommends against using an extension cable. If, despite this, an extension cable is used (minimum cross-section: 1.5 mm²), observe the manufacturer data for the cable (operating instructions) and the locally applicable regulations.
- The mains cables must be installed in such a way that they do not present a tripping hazard. Do not pull the cords over corners or sharp edges, pinch them between objects or allow them to hang loosely in a room. Do not position cables over hot objects and protect them from exposure to oil and aggressive cleaning products.
- Never lift or pull the device by the power cable. Never pull the plug out of the socket by its cord. Never touch the power cord or plug with wet hands! Never insert a wet plug into a power socket!

Power requirements

SCA

Power requirements		Fuse (installation site)	Connecting cable conductor cross-section
1L, N, PE: 220-240V~ 50/60 Hz	2000-2400 W	1x 10 A	3x 1,0 mm ²
	3000-3600 W	1x 16 A	3x 1,5 mm ²
2L, PE: 200-220V 2~ 50/60 Hz	2000-2200 W	2x 15 A	3x 1,5 mm ²
	2600-3200 W	2x 15 A	3x 1,5 mm ²
	4700-5800 W	1x 30 A	3x 10 AWG

SCA Plus

Power requirements		Fuse (installation site)	Connecting cable conductor cross-section
1L, N, PE: 220-240V~ 50/60 Hz	2000-2400 W	10A	3x 1 mm ²
	3000-3600W	16A	3x 1.5 mm ²
	5700-6900W	30A	3x 4 mm ²
3L, N, PE: 380-415V 3N~ 50/60 Hz	5700-6900W	3x 16A	5x 1.5 mm ²
	8300-10100W	3x 16A	5x 1.5 mm ²
2L, PE: 200-220V 2~ 50/60 Hz	4700-5900W	2x 30A	3x 10 AWG
	4700-5900W	2x 25A	3x 2.5 mm ²
3L, PE: 200V 3~ 50/60 Hz	7000W	3x 20A	4x 2.5 mm ²
3L, PE: 220V 3~ 50/60 Hz	6900-8500W	3x 25A	4x 2.5 mm ²

Water connection / draining

Conditions

The water supply connection must be made in accordance with the applicable requirements and the regulations of the respective country. If the machine is connected to a newly installed water line, the pipe and the inlet hose must be thoroughly flushed to prevent particles from entering the machine. The coffee machine must be connected to an installed drinking water line with a shut-off valve. The machine is connected to the pressure reducing valve on the main water valve (set to 0.3 MPa (3 bar)) using the mounted pressure hose and the G 3/8" screw connection. If the machine is connected to a drain, the included temperature-resistant drain hose must be connected to the drip tray and the siphon. It must be firmly attached to the drain and slanted at a downward angle (so that the water can flow downward).

CAUTION!
Risk of machine
damage!



- Always use the new hose set (fresh water/outlet hose) provided with the machine! Do not use old hose sets.
- Schaerer AG recommends setting the pressure reducing valve to 0.3 MPa (3 bar).

Water supply	G 3/8" tube connection (inside thread) with main tap and dirt filter provided by customer, max. water temperature 30 °C.	
Flow speed	Min. 2 l/min.	
Water pressure	Recommended	Maximum
	0.1-0.3 MPa (1-3 bar)	0.6 MPa (6 bar)
Water inlet temperature	Minimum	Maximum
	10 °C	30 °C
Water quality	The water must be free of contaminants and the chlorine content must not exceed 100 mg per litre. Do not connect the machine to pure reverse osmosis water or other aggressive types of water. The carbonate hardness must not exceed 4 – 6°dKH (German carbonate hardness) or 7 – 10°fKH (French carbonate hardness), and the total hardness value must always be higher than the carbonate hardness. The minimum carbonate hardness is 4°dKH or 7°fKH. The pH value must be between 6.5 – 7.	
Water drainage line	Hose at least Ø 19 mm, minimum slope 2 cm/m	

Deinstallation and disposal



Contact a qualified customer service representative approved by the manufacturer.

Operation

Check before switching on

CAUTION!
Risk of machine
damage!



Please check the following before taking the coffee machine into service:

- The fresh water supply is open/the drainage hose is routed correctly.
- The coffee bean hopper(s) is/are full (see below) and the lock is open.
- The coffee grounds container is empty and inserted correctly.
- The coffee machine is connected to the mains power supply.

Filling and connecting

Beans

CAUTION!
User at risk!



The bean hoppers must not be filled with more than 1000 g of beans. Never fill the bean hopper with anything other than roasted beans. Never reach into the bean hopper(s) while the unit is switched on.

- ▶ Open bean hopper lid.
- ▶ Fill with beans.
- ▶ Close bean hopper lid.

Water

CAUTION!
Risk of machine
damage!



Mains water supply

Ensure that the mains water tap is open. The machine may be damaged if the pump runs dry.

External drinking water (option)

- ▶ Correctly connect the drinking water tank to the machine.
- ▶ Fill the drinking water tank daily with fresh drinking water.

External waste water tank (option)

- ▶ Correctly connect the waste water tank to the machine.
- ▶ Empty the waste water tank daily and rinse it thoroughly.

Milk (option)

CAUTION!
Health risk!



Never refill milk. Always clean the container thoroughly before filling.

Cup & Cool, Milk Smart Cooler, cold milk system, undercounter milk system, Twin Milk, Centre Milk

- ▶ Open the door.
- ▶ Remove and rinse the milk container.
- ▶ Fill in fresh, pre-cooled milk (3 – 5°C).
- ▶ Place the milk container into the cooling unit.
- ▶ Close the door.

Using milk directly from the milk package

- ▶ Open the door.
- ▶ Remove the empty milk package.
- ▶ Place the fresh, pre-cooled milk package into the cooling unit.
- ▶ Close the door.

Coffee machine powder (option)

CAUTION!
User at risk!



The powder container may be filled with a maximum of 500 g/1000 g of coffee machine powder. Never fill substances other than coffee machine powder into the powder container. Never reach into the powder container(s) while the unit is switched on.

Chocolate powder/milk powder:

- ▶ Open the powder container lid.
- ▶ Fill in coffee machine powder (max. 1000 g).
- ▶ Close the powder container lid.

Twin Topping container



The right chamber is for chocolate powder and the left chamber is for milk powder.

- ▶ Open the powder container lid.
- ▶ Fill in coffee machine powder (max. 500 g on each side).
- ▶ Close the powder container lid.

Switching on

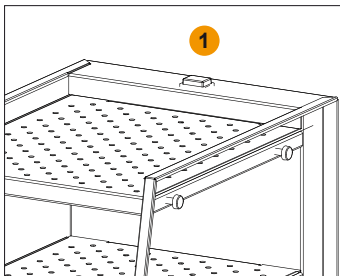
Select the product
12:00 01.01.2012

Coffee machine

- ▶ Switch on coffee machine with the [⏻] button.
 - ☒ The coffee machine starts the heating process.
 - ☒ If the machine is ready for use, the message is shown in the left of the display.

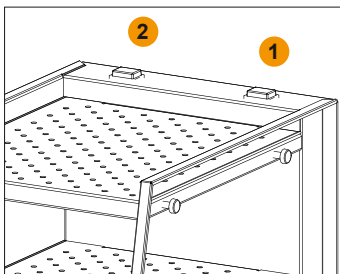
On/off enabled with CHEF card:

- ▶ Insert the CHEF card.
 - ☒ The coffee machine switches on.
 - ☒ The coffee machine starts the heating process.



Cup warmer

- ▶ Switch on the cup warmer with switch **1**.



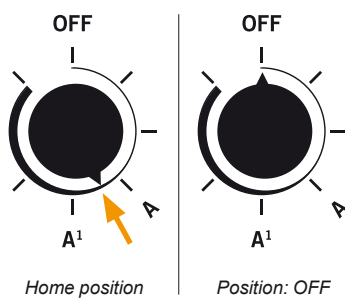
Cup & Cool

- ▶ Switch on the cup warmer with switch **1**.
- ▶ Switch on the cooling unit with switch **2**.



Cooling unit for Milk Smart system

- Set the temperature switch on the back of the cooling unit.



Cooling unit for cold milk system

- Remove the cooling unit cover.
- Set the temperature switch of the cooling unit.



Undermachine cooling unit for cold milk system

- Switch on the cooling unit
- Close the door.

Dispensing

CAUTION!
Hot fluid!



All beverages dispensed from the machine are hot. During beverage dispensing never reach under the outlet or in the machine.

Adjusting outlets

CAUTION!
Hot surface!



Adjust the outlets to the correct height before dispensing a beverage. If a beverage has already been dispensed, the outlet may be hot.

CAUTION!
Risk of trapping fingers!



There is a risk of trapping fingers when moving the outlet.

- Grip the front of the outlet and move it to the desired position (see figure).



Coffee beverages

CAUTION!
Hot fluid!



- ▶ Place a cup under the outlet.
- ▶ Move the outlet to the correct position.
- ▶ Press the required beverage button.
- ▶ Remove the cup after the beverage has been dispensed.

Beverages with ground coffee



The coffee powder/cleaning tablet inlet is located between the bean hoppers.

CAUTION!
Risk of machine
damage!



Never fill instant coffee into the inlet. Only fill ground coffee into the inlet. Place a maximum of two (2) level measuring spoon of ground coffee into the inlet.



- ▶ Place a cup under the outlet.
- ▶ Move the outlet to the correct position.
- ▶ Open DECAFF inlet or press [**DECAFF**] button.
 - ☒ The remaining available beverages are shown on the display.
- ▶ Press the required beverage button.
- ▶ Add the ground coffee within 15 seconds.
- ▶ Close the DECAFF inlet.
- ▶ Remove the cup after the beverage has been dispensed.

Hot water

CAUTION!
Hot fluid!



- ▶ Place a cup under the hot water outlet.
- ▶ Press the [**Hot water**] button.
- ▶ Remove the cup after the beverage has been dispensed.

Milk beverages (option)



If the machine has a milk system, milk beverages can be dispensed with the beverage buttons.

CAUTION!
Hot fluid!



- ▶ Place a cup under the outlet.
- ▶ Move the outlet to the correct position.
- ▶ Press the required beverage button.
- ▶ Remove the cup after the beverage has been dispensed.

Steam (option)

CAUTION!
Hot fluid!



A beverage may start to squirt out once it has reached its boiling point. Do not take the steam tube out of the liquid while dispensing.

CAUTION!
Hot steam!



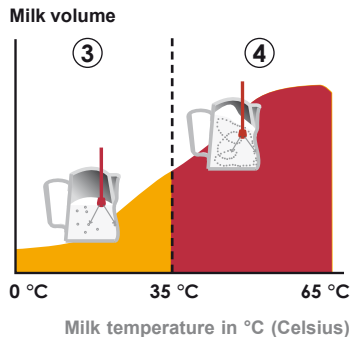
Normal steam

- ▶ Place the cup/container beneath the steam wand.
 - ☒ The tip of the steam wand must be completely under the surface of the milk.
- ▶ Press the [**Steam**] button.
- ▶ Remove the cup/container after the beverage has been dispensed.
- ▶ Clean the outside of the steam wand with a moist paper towel.
- ▶ Point the steam wand at the drip grid and briefly press the [**Steam**] button.
 - ☒ This removes milk and beverage residues from the steam wand.



Powersteam / Autosteam

Available only for Schaerer Coffee Art Plus .



- ▶ Place the cup/container beneath the steam wand.
 - ☑ The tip of the steam wand must be completely under the surface of the milk.
- ▶ Press the [**Steam**] button.
- ▶ Aerate the milk by injecting steam beneath the surface.
 - ☑ The milk is heated from 5°C to 37°C.
- ▶ Dense milk foam is created by injecting steam on the bottom third of the milk height, rolling and turning clockwise.
 - ☑ The milk is heated from 37°C to 65°C.
- ▶ After steam dispensing is finished, remove the cup/container.
- ▶ Clean the outside of the steam wand with a moist paper towel.
- ▶ Point the steam wand at the drip grid and briefly press the [**Steam**] button.
 - ☑ This removes milk and beverage residues from the steam wand.



Supersteam / Finesteam

Available only for Schaerer Coffee Art Plus .



- ▶ Place the cup/container beneath the outlet.
 - ☑ The tip of the steam wand must be completely under the surface of the milk.
- ▶ Press the [**Steam**] button.
- ▶ Wait for steam dispensing to finish (programmed temperature).
- ▶ After steam dispensing is finished, remove the cup/container.
- ▶ Clean the outside of the steam wand with a moist paper towel.
- ▶ Point the steam wand at the drip grid and briefly press the [**Steam**] button.
 - ☑ This removes milk and beverage residues from the steam wand.

Dispensing options

Stopping continuous dispensing



If a beverage is incorrectly selected, continuous dispensing can be stopped.

Stopping continuous dispensing (option)

- ▶ Press [⊖].
 - ☑ Continuous dispensing is stopped.

Select the product
Pre-selection 1

Delete beverage in the pre-selection (option)

- ▶ Press [⊖].
 - ☑ The pre-selected beverages are deleted.
 - ☑ The current beverage is full dispensed.

Preselecting beverages



Provided that the machine has been appropriately configured, several different beverages can be selected one after another. The coffee machine dispenses the selected beverages in the order given.

Double beverage



If appropriately configured, two beverages can be dispensed simultaneously by pressing [2x].

- ▶ Place the cups under the outlet.
- ▶ Move the outlet to the correct position.
- ▶ Press [2x].
- ▶ Press the required beverage button.
- ▶ Remove the cups after the beverages have been dispensed.

Beverages with MONEY card



If internal accounting is enabled, beverages can only be obtained with the MONEY card.

- ▶ Place a cup under the outlet.
- ▶ Move the outlet to the correct position.
- ▶ Insert the MONEY card.
 - ☒ The available amount appears on the display.
- ▶ Press the required beverage button.
- ▶ Remove the cup after the beverage has been dispensed.
- ▶ Remove the MONEY card.

Emptying

Grounds container



Coffee grounds land in the grounds container. Beverage dispensing is blocked as long as the grounds container is not inserted.

- ▶ Move the outlet to the highest position.
- ▶ Remove grounds container
- ▶ Empty the grounds container and reinsert it.
 - ☒ Beverages can again be dispensed.

Undercounter grounds disposal (option)



A prompt to empty the undercounter grounds container does not appear on the display. Check at regular intervals.

- ▶ Open the counter door.
- ▶ Remove and empty the undercounter grounds container.
- ▶ Reinsert the undercounter grounds container.
- ▶ Close the counter door.

Waste water tank (option)

- ▶ Remove waste water tank
- ▶ Empty the waste water tank and rinse it thoroughly with fresh water.
- ▶ Replace waste water tank.

Transport conditions

Note and adhere to the following instructions before and while moving the coffee machine:

CAUTION!
User at risk!



CAUTION!
Risk of machine damage!



- Before moving the coffee machine, disconnect the drinking water supply, the power supply and the dirty water outlet.
- Before moving the coffee machine, check the floor for obstacles and/or uneven areas.
- When moving the coffee machine, the cart should be pulled and not pushed for safety reasons. Only pull on the cart! Do not pull on the machine!
- The cart is not designed for transporting cargo. The manufacturer cannot be held liable for any damage resulting from unintended use of the cart or from failure to follow the operating instructions.

Display messages

Message	Cause	What to do
Grounds container missing	<ul style="list-style-type: none"> • The grounds container was pulled out (cleaning programme, emptying, etc.). • The end switch is defective. 	<ul style="list-style-type: none"> ▶ Insert the grounds container. ▶ If the message persists: contact your service partner.
Empty grounds container	<ul style="list-style-type: none"> • Grounds container is full 	<ul style="list-style-type: none"> ▶ Empty grounds container
Cleaning programme	<ul style="list-style-type: none"> • Appears when a programmed number of beverages has been dispensed without the machine being cleaned. 	<ul style="list-style-type: none"> ▶ Carry out the daily cleaning routine (refer to the "Cleaning" chapter).
Left/right G, beans empty	<ul style="list-style-type: none"> • Appears when the bean hopper is empty or when a coffee bean has become stuck. 	<ul style="list-style-type: none"> ▶ Fill up the bean hopper with beans (max. 1000 g per container) and confirm.
Left/right G blocked	<ul style="list-style-type: none"> • An object (such as a stone) has become jammed in the grinder. 	<ul style="list-style-type: none"> ▶ Check the grinder for clogging and remove the remaining beans with a vacuum cleaner if necessary.
Heating coffee/hot water/steam	<ul style="list-style-type: none"> • The temperature is 10 °C below the programmed temperature. 	<ul style="list-style-type: none"> ▶ Wait until the target temperature has been reached. ▶ If the message persists: contact your service partner.
Filter change	<ul style="list-style-type: none"> • The programmed water volume (litres/month) has passed through the filter. 	<ul style="list-style-type: none"> ▶ Contact service partner.
Service required	<ul style="list-style-type: none"> • The programmed number of beverages (cups / month) has been reached. Service is required. 	<ul style="list-style-type: none"> ▶ Contact service partner.
Drinking water tank empty	<ul style="list-style-type: none"> • The drinking water tank is empty. • The float switch is defective. 	<ul style="list-style-type: none"> ▶ Fill the drinking water tank and place it beneath the counter. ▶ If the message persists: contact your service partner.
Waste water tank full	<ul style="list-style-type: none"> • Waste water tank full • The float switch is defective. 	<ul style="list-style-type: none"> ▶ Empty the dirty water tank and place it under the counter. ▶ If the message persists: contact your service partner.
Add ground coffee	<ul style="list-style-type: none"> • The [Decaff] button was pressed to dispense a decaffeinated beverage. • The decaffeinated/cleaning tablet inlet was opened. 	<ul style="list-style-type: none"> ▶ Add ground coffee to dispense a decaffeinated beverage. ▶ Close the decaffeinated/cleaning tablet inlet. ▶ If the message persists: contact your service partner.

Switching off



If the coffee machine is not used for an extended period of time (e.g. at night), the coffee machine can be switched to stand-by mode. In this mode, the boilers are not kept at operating temperature, and no beverages can be dispensed. If the machine is equipped with a cooling unit, it continues to be cooled.

End of operation

At the end of operation, proceed as follows:

<< Stand by >>

- ▶ Carry out the daily cleaning routine (refer to the "Cleaning" chapter).
- ▶ Press [].
 - ☒ The machine switches to "Stand by".

Drinking and waste water tanks (option)

- ▶ Empty and rinse the drinking water tank.
- ▶ Empty and thoroughly clean the waste water tank.

Milk system (option)

- ▶ Remove the milk container.
- ▶ Empty and clean the milk container.



See also "Cleaning" - "Daily cleaning".

Extended downtimes (more than 1 week)

Proceed as follows prior to an extended downtime of more than 1 week:

<< Stand by >>

- ▶ Carry out the daily cleaning routine (refer to the "Cleaning" chapter).
- ▶ Press [].
 - ☒ The machine switches to "Stand by".

Mains water supply

- ▶ Close the stopcock of the drinking water supply.

Drinking and waste water tanks (option)

- ▶ Empty and rinse the drinking water tank.
- ▶ Empty and thoroughly clean the waste water tank.

Milk system (option)

- ▶ Remove the milk container.
- ▶ Empty and clean the milk container.

CAUTION!
Risk of machine
damage!



When taking the device back into service, the drinking water supply must be opened before the device is switched on.



When taking the device back into service, run the daily cleaning first.

Cleaning

Cleaning products

CAUTION!
Risk of machine
damage!



For daily and weekly cleaning, only use cleaning products recommended by Schaerer AG.

Before using a cleaning product, read the information on the packaging carefully. If necessary, request the HEALTH & SAFETY DATA SHEET from the vendor.

Daypure and Weekpure - milk system liquid cleaner - cleaning tablets

Cleaning set for machine with milk system (for approx. 3 months)	
Article number	075110
Daypure	
Application	Daily cleaning of the milk system
Purpose of cleaning	Removal of milk fat and bacteria from the milk system
Weekpure	
Application	Weekly cleaning of the milk system
Purpose of cleaning	Removal of lime scale deposits and milk stone from the milk system and steam nozzle.
Schaerer cleaning tablets	
Application	Daily cleaning of the coffee system
Purpose of cleaning	Removal of grease residue in the coffee system
Application interval	7 times a week

Cleaning set for machine with super or fine steam, powder system	
Article number	065106
Weekpure	
Application	Weekly cleaning
Purpose of cleaning	Removal of lime scale and milk deposits on steam nozzles. Cleaning of the powder system.
Application interval	Once a week

Schaerer cleaning tablets 100 pcs	
Article number	065221
Application	Daily cleaning of the coffee system
Purpose of cleaning	Removal of grease residue in the coffee system.
Application interval	7 times a week

Cleaning intervals

	Daily	Weekly	As needed	Request	Optional	
X						Cleaning programme
X						Foamer head cleaning
X	X					Mixer cleaning
X						Cleaning grounds container
X						Cleaning of drip tray
X						Cleaning exterior
X						Cleaning brewing chamber
	X	X				Cleaning of bean/powder containers
X					O	Cooling unit
X					O	Drinking water tank (internal/external)
X					O	Waste water tank
X	X	X			O	Steam wand

Cleaning options

Automatic rinse



The automatic rinse is self-triggering (programmed).

Hot rinse

CAUTION!
Hot fluid!




- Press [] once briefly.
- ☑ Rinse time ±10 seconds.

Milk hose rinse (cold milk system, undercounter milk)

CAUTION!
Hot fluid!



- Press [] twice briefly.
- ☑ Milk hose rinse starts (for time see display).

Daily cleaning

Schaerer Coffee Art with Milk Smart



See also "Safety instructions" and "Cleaning" in the operating instructions.

CAUTION!
User at risk!



In the beverage dispensing area, there is a danger of scalding due to hot water and steam. Never reach under the dispensers while dispensing or cleaning.

SCA Cup & Cool



SCA Milk Smart Cooler



1

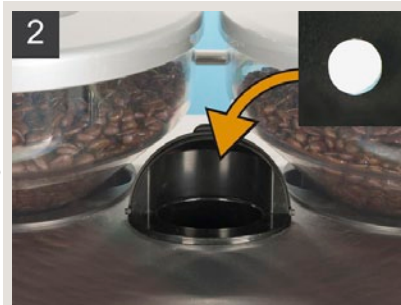


- ▶ Press - button approx. 4 sec.
- ☑ Display: "Cleaning programme / empty gr. container".
- ▶ Pull out the grounds container within 5 sec seconds and clean it.
- ▶ Clean brewing chamber with a brush.
- ▶ Insert the grounds container.

Option: Powder system

- ☑ Display: "Check if mixer is in place".
- ▶ - Press the button.

2



- ☑ Display: "Cleaning programme / insert tablet".

- ▶ Open the inlet for ground coffee.

Option 1: With lid monitor

- ▶ Add a cleaning tablet within 15 sec.
- ▶ Close the inlet.

Option 2: Without lid monitor

- ▶ Insert cleaning tablet
- ▶ - Press the button.

3



Option 1: With steam and active boiler rinse

- ☑ Display: "Cleaning programme / hot rinsing".
- ▶ Place container (ca. 1 l) under the steam wand.
- ▶ - Press the button.
- ☑ Hot rinsing/cleaning is running (see display for duration).

Option 2: Without steam; deactivated boiler rinse

- ☑ Cleaning is running (see display for duration).

4



Option 1: Without milk supply / deactivated milk system

- ▶ Continue with step 7.

Option 2: With milk supply / activated milk system

- ☑ Wait until the following appears in the display: „Cleaning programme / cleaning agent“.
- ▶ Fill a mixture of 100 ml Schaerer cleaning agent and 1000 ml water in the cleaning container (B).

5



Option 1: Milk Smart

- ▶ Place hoses in the cleaning container (the end of the hose must touch the bottom of the container).
- ▶ - Press the button.

Option 2: Milk Smart Cooler / Cup+Cool

- ▶ Open doors.
- ▶ Pull the hose off of the cover.
- ▶ Clean milk container (A).
- ▶ Mount lid and hose on cleaning container (B).
- ▶ Replace cleaning container.
- ▶ - Press the button.



- ☑ Cleaning is running (see display for duration).
- ☑ "Cleaning programme / rinsing water" appears on the display.
- ▶ Remove the cleaning container (B), rinse out and fill with 1000 ml fresh water.

Option 1: Milk Smart

- ▶ Repeat Step 5, Opt.1.
- ☑ Cleaning is running.

Option 2: Milk Smart Cooler / Cup+Cool

- ▶ Mount lid and hose on cleaning container.
- ▶ Replace cleaning container.
- ▶ - Press the button.
- ☑ Cleaning is running (see display for duration).

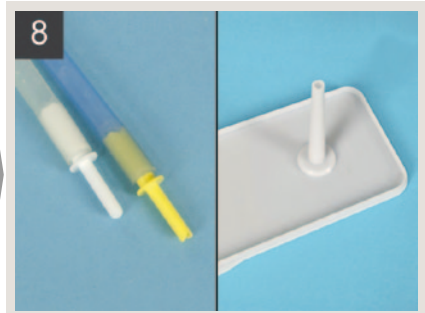


Option 1: "Automatic switching off after cleaning" deactivated

- ☑ Continue with step 8.

Option 2: "Automatic switching off after cleaning" activated

- ☑ The machine switches automatically to "Stand by".
- ▶ Begin operating machine with the - button.



- ☑ Display: "Remove rinsing water"

- ▶ Rinse out cleaning container.

Option 1: Milk Smart

- ▶ Rinse out cleaning container.
- ▶ Clean the outside of the milk hoses with a damp cloth.
- ▶ - Press the button.

Option 2: Milk Smart Cooler

- ▶ Rinse out cleaning container.
- ▶ Clean lid and pipe thoroughly with a damp cloth.
- ▶ Mount hose and flap on the milk container (A) and put inside.
- ▶ - Press the button.



Following use of milk beverages or if the milk system is deactivated:

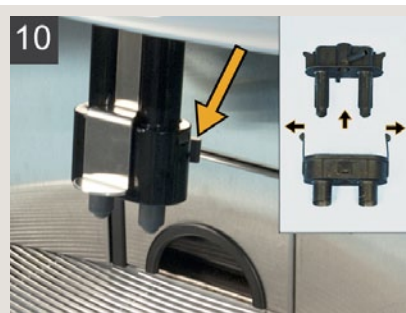
- ☑ Display: Milk system on / off.

Option 1: Milk system on

- ▶ - Press the button.

Option 2: Milk system off

- ▶ - Press the button.
- ☑ Automatic cleaning finishes.



- ▶ Remove foamer head from holder (press lock to the right).
- ▶ Pull off the tubes from the foamer head.
- ▶ Disassemble foamer head and clean under warm, flowing water.
- ▶ Remove residue with a brush.
- ▶ Reassemble and install the foamer head (it will "click" upon engaging in place).
- ▶ Reattach the hose to the foamer head (do not forget the spring).



- ▶ Clean the drip grid under warm, running water.
- ▶ Clean the drip tray with a moist cloth.

Option: Machine with steam

- ▶ Wipe the steam wand daily with a moist, clean cloth.
- ▶ Press the steam button briefly ± 5 times to remove milk remains.

CAUTION!
User at risk!



Improper handling of beans, water, milk, powder or other coffee ingredients can lead to health problems!
Observe HACCP hygiene regulations!



See also "Safety instructions" - "HACCP hygiene regulations" in the operating instructions.

Schaerer Coffee Art Plus with Milk Smart



See also "Safety instructions" and "Cleaning" in the operating instructions.

CAUTION!
User at risk!



In the beverage dispensing area, there is a danger of scalding due to hot water and steam. Never reach under the dispensers while dispensing or cleaning.

SCAplus Cup & Cool



SCAplus Milk Smart Cooler



1



- ▶ Press - button approx. 4 sec.
- ☑ Display: "Cleaning programme / empty gr. container".
- ▶ Pull out the grounds container within 5 sec seconds and clean it.
- ▶ Clean brewing chamber with a brush.
- ▶ Insert the grounds container.

Option: Powder system

- ☑ Display: "Check if mixer is in place".
- ▶ - Press the button.

2



- ☑ "Cleaning programme / insert tablet" appears on the display.
- ▶ Open inlet for ground coffee.

Option 1: Without lid monitor

- ▶ Insert cleaning tablet
- ▶ - Press the button.

Option 2: With lid monitor

- ▶ Insert cleaning tablets within 15 sec.
- ▶ Close decaf inlet.

3



1x100ml

Option 1: Without milk supply / deactivated milk system

- ▶ Continue with step 6.

Option 2: With milk supply

- ☑ Display: "Cleaning programme / cleaning agent".
- ▶ Fill a mixture of 100 ml Schaerer cleaning agent and 1000 ml water in the cleaning container.

4



Option 1: Milk Smart

- ▶ Place hoses in the cleaning container (the end of the hose must touch the bottom of the container).
- ▶ - Press the button.

Option 2: Milk Smart Cooler / Cup & Cool

- ▶ Open doors.
- ▶ Pull the hose off of the cover.
- ▶ Clean milk container (A).
- ▶ Mount lid and hose on the cleaning container.
- ▶ Put cleaning container inside (B).
- ▶ - Press the button.

5



- ☑ Cleaning is running (see display for duration).
- ☑ "Cleaning programme / rinsing water" appears on the display.
- ▶ Rinse the cleaning container and fill with 1000 ml fresh water.

Option 1: Milk Smart

- ▶ Repeat step 4.
- ☑ Cleaning is running.

Option 2: Milk Smart Cooler / Cup & Cool

- ▶ Remount lid and hose on cleaning container.
- ▶ Replace cleaning container.
- ▶ - Press the button.
- ☑ Cleaning is running (see display for duration).



Option 1: Without steam; or boiler rinse not active

- ▶ Continue with step 7.

Option 2: With steam and active boiler rinse

- ☑ "Cleaning programme / hot rinsing" appears on the display.
- ▶ Place a container (ca. 1 l capacity) under the steam wand.
- ▶ - Press the button.
- ☑ Rinsing / cleaning is running (see display for duration).

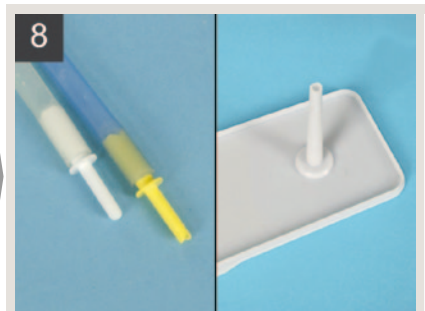


Option 1: "Automatic switching off after cleaning" deactivated

- ☑ Continue with step 8.

Option 2: "Automatic switching off after cleaning" activated

- ☑ The machine switches automatically to "Stand by".
- ▶ Begin operating machine with the - button.



- ☑ "Remove rinsing water" appears on the display.

- ▶ Rinse out cleaning container.

Option 1: Milk Smart

- ▶ Clean the outside of the milk hoses with a damp cloth.
- ▶ - Press the button.

Option 2: Milk Smart Cooler

- ▶ Clean lid and pipe thoroughly with a damp cloth.
- ▶ Mount the hose and cover onto the milk container.
- ▶ Put the milk container inside.
- ▶ - Press the button.



Following use of milk beverages or if the milk system is deactivated:

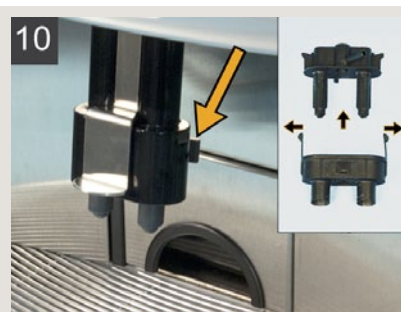
- ☑ Display: Milk system on / off.

Option 1: Milk system on

- ▶ - Press the button.

Option 2: Milk system off

- ▶ - Press the button.
- ☑ Automatic cleaning complete.



- ▶ Remove foamer head from holder (press lock to the right).
- ▶ Pull hose off foamer head.
- ▶ Disassemble foamer head and clean under warm, flowing water.
- ▶ Remove residue with a brush.
- ▶ Reassemble and install the foamer head (it will "click" upon engaging in place).
- ▶ Reattach the hose to the foamer head (do not forget the spring).



- ▶ Clean the drip grid under warm, running water.
- ▶ Clean the drip tray with a moist cloth.

Option: Machine with steam

- ▶ Wipe the steam wand daily with a moist, clean cloth.
- ▶ Press the steam button briefly ± 5 times to remove milk remains.

CAUTION!
User at risk!



Improper handling of beans, water, milk, powder or other coffee ingredients can lead to health problems!

Observe HACCP hygiene regulations!



See also "Safety instructions" - "HACCP hygiene regulations" in the operating instructions.

Schaerer Coffee Art Plus with cold milk system



See also "Safety instructions" and "Cleaning" in the operating instructions.

CAUTION!
User at risk!



In the beverage dispensing area, there is a danger of scalding due to hot water and steam.
Never reach under the dispensers while dispensing or cleaning.

SCAplus CS



SCAplus Center Milk



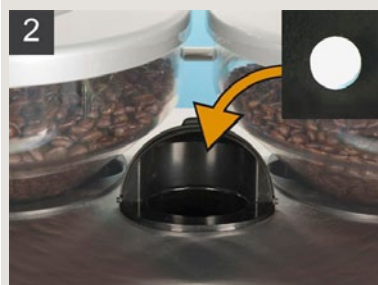
SCAplus UC / UM KE



- ▶ Press -button ca. 4 sec.
- ☑ Display: "Cleaning programme / empty gr. container".
- ▶ Pull out the grounds container within 5 sec seconds and clean it.
- ▶ Clean brewing chamber with a brush.
- ▶ Insert the grounds container.

Option: Powder system

- ☑ Display: "Check if mixer is in place".
- ▶ - Press the button.



- ☑ "Cleaning programme / insert tablet" appears on the display.
- ▶ Open inlet for ground coffee.

Option 1: With lid monitor

- ▶ Insert cleaning tablets within 15 sec.

Option 2: Without lid monitor

- ▶ Insert cleaning tablet
- ▶ - Press the button.
- ▶ Close the inlet.



Option 1: Without steam; without boiler rinse

- ▶ Continue with step 4.

Option 2: With steam; with boiler rinse

- ☑ Display: "Cleaning programme / hot rinsing".
- ▶ Place a container (ca. 1 l capacity) under the steam wand.
- ▶ - Press the button.
- ☑ Hot rinsing running.



Option 1: Deactivated milk system

- ☑ Cleaning started (see display for duration).
- ▶ Continue with step 6.

Option 2: Activated milk system

- ☑ Display: "Cleaning programme/ cleaning agent".
- ▶ Open cooling unit doors.
- ▶ Remove the milk container.




- ▶ Fill Schaerer cleaning product into the cleaning container. Dosage:
 - Single-chamber cleaning container: 100 ml
 - Two-chamber cleaning container: 100 ml per chamber.
 - Single-chamber cleaning container for Centre Milk: 200 ml
- ▶ Replace cleaning container (1).
- ▶ Place hose / hoses in the container (2).
- ▶ - Press the button.
- ☑ Cleaning is running (see display for duration).



Option 1: "Automatic switching off after cleaning" deactivated


- ☑ Continue with step 7.

Option 2: "Automatic switching off after cleaning" activated

- ☑ The machine switches automatically to "Stand by".
- ▶ Begin operating machine with the  - button.




- ☑ Display: "Remove cleaning agent" (only in case of cleaning of milk).

- ▶ Remove and rinse the cleaning container.
- ▶ Clean outside of hose with a damp cloth.
- ▶  - Press the button.


Following use of milk beverages or if the milk system is deactivated:

- ☑ Display: Milk system on / off.

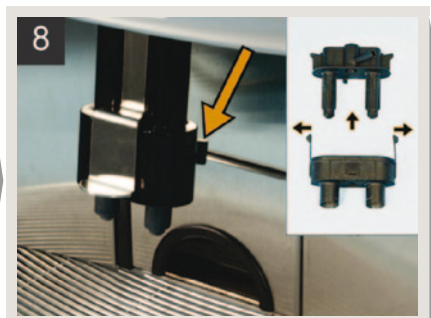
Option 1: Milk system on

- ▶  - Press the button.

Option 2: Milk system off

- ▶  - Press the button.

- ☑ Automatic cleaning complete.

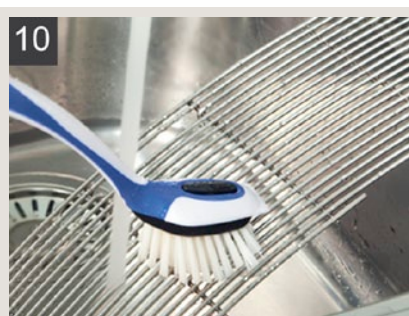


- ▶ Remove foamer head from holder (press lock to the right).
- ▶ Pull off the tubes from the foamer head.
- ▶ Disassemble foamer head and clean under warm, flowing water.
- ▶ Remove residue with a brush.
- ▶ Reassemble and install the foamer head (it will "click" upon engaging in place).
- ▶ Reattach the hose to the foamer head (do not forget the spring).



Option: Machine with steam

- ▶ Wipe the steam wand daily with a moist, clean cloth.
- ▶ Press the steam button briefly \pm 5 times to remove milk remains.



- ▶ Clean the drip grid under warm, running water.
- ▶ Clean the drip tray with a moist cloth.
- ▶ Clean the outer surfaces of the machine with a moist cloth.

CAUTION!
User at risk!



Improper handling of beans, water, milk, powder or other coffee ingredients can lead to health problems!
Observe HACCP hygiene regulations!



See also "Safety instructions" - "HACCP hygiene regulations" in the operating instructions.

Schaerer Coffee Art/Coffee Art Plus, without milk



See also "Safety instructions" and "Cleaning" in the operating instructions.

CAUTION!
User at risk!



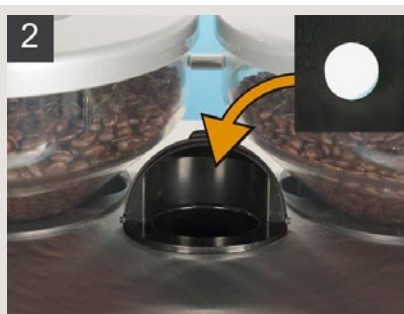
In the beverage dispensing area, there is a danger of scalding due to hot water and steam.
Never reach under the dispensers while dispensing or cleaning.



- ▶ Press - button approx. 4 sec.
- ☑ Display: "Cleaning programme / empty gr. container".
- ▶ Pull out the grounds container within five seconds and clean it.
- ▶ Clean brewing chamber with a brush.
- ▶ Insert the grounds container.

Option: Powder system

- ☑ Display: "Check if mixer is in place".
- ▶ - Press the button.



- ☑ "Cleaning programme / insert tablet" appears on the display.
- ▶ Open inlet for ground coffee.

Option 1: Without lid monitor

- ▶ Insert cleaning tablet
- ▶ - Press the button.

Option 2: With lid monitor

- ▶ Drop in cleaning tablet within 15 sec.
- ▶ Close decaf inlet.



Option 1: Without steam; deactivated boiler rinse

- ▶ Continue with step 4.

Option 2: With steam and active boiler rinse

- ☑ Display: "Cleaning programme / hot rinsing".
- ▶ Place a container (ca. 1 l capacity) under the steam wand.
- ▶ - Press the button.



- ☑ Rinsing/cleaning is running.

See display for duration.

- ☑ Display: "Select product".
- ▶ Remove the foamer head from the holder (press the lever at the right rear).
- ▶ Pull hose off foamer head.



- ▶ Disassemble foamer head and clean under warm, flowing water.
- ▶ Remove residue with a brush.
- ▶ Reassemble and install the foamer head (it will "click" upon engaging in place).
- ▶ Reattach the hose to the foamer head (do not forget the spring).

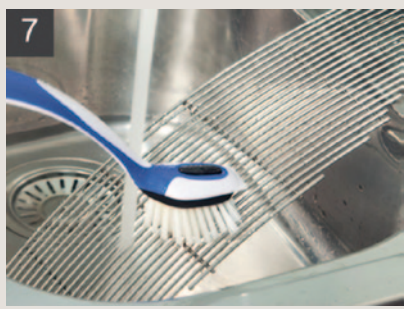


Option 1: Without steam

- ▶ Continue with step 7.

Option 2: With steam

- ▶ Press the steam button briefly \pm 5 times to remove milk remains.
- ▶ Wipe the steam wand using a clean, moist cloth.



- ▶ Clean the drip grid under warm, running water.
- ▶ Clean the drip tray with a moist cloth.
- ▶ Reinsert the drip grid.



- ▶ Clean the outer surfaces of the machine with a moist cloth.

CAUTION!
User at risk!



Improper handling of beans, water, milk, powder or other coffee ingredients can lead to health problems!
Observe HACCP hygiene regulations!



See also "Safety instructions" - "HACCP hygiene regulations" in the operating instructions.

Schaerer Coffee Art/Coffe Art Plus, with Smart Clean



See also "Safety instructions" and "Cleaning" in the operating instructions.

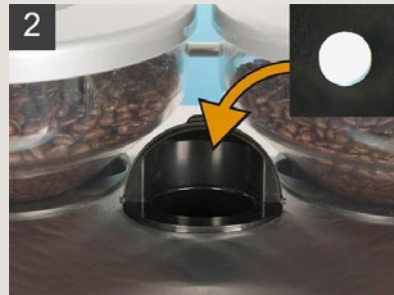
CAUTION!
User at risk!



In the beverage dispensing area, there is a danger of scalding due to hot water and steam. Never reach under the dispensers while dispensing or cleaning.



- ▶ Press - button approx. 4 sec.
 - ☑ "Cleaning programme / empty gr. container" appears on the display.
- ▶ Pull out the grounds container within five seconds and clean it.
- ▶ Clean brewing chamber with brush.
- ▶ Insert the grounds container.
 - ☑ "Cleaning programme / insert tablet" appears on the display.



- ▶ Open inlet for ground coffee.
- Option 1: Without lid monitor**
- ▶ Insert cleaning tablet
 - ▶ Close the inlet.
 - ▶ - Press the button.
- Option 2: With lid monitor**
- ▶ Add a cleaning tablet within 15 sec.
 - ▶ Close the inlet.



Option 1: Without milk supply / deactivated milk system

- ▶ Continue with step 6.

Option 2: With milk supply

- ☑ Display: "Cleaning programme / cleaning agent".
- ▶ Fill a mixture of 100 ml Schaerer cleaning agent in the cleaning container.



Option 1: Milk Smart

- ▶ Place the hoses in the cleaning container.

The end of the hose must touch the bottom of the container.

- ▶ - Press the button.

Option 2: Milk Smart Cooler / Cup & Cool

- ▶ Open doors.
- ▶ Pull the hose off of the cover.
- ▶ Clean milk container (A).
- ▶ Place cover on the cleaning container (B).
- ▶ Insert hose into lid.



- ▶ Replace cleaning container.
- ▶ Leave the door open.
- ▶ - Press the button.



Option 1: Without steam; or boiler rinse not active

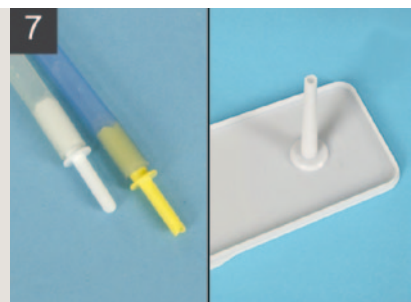
- ☑ Cleaning / rinsing is running
- See display for duration*

- ▶ Continue with step 7.

Option 2: With steam and active boiler rinse

- ☑ "Cleaning programme / hot water rinsing" appears on the display.
- ▶ Place a container (ca. 1 l capacity) under the steam wand.
- ▶ - Press the button.
- ☑ Hot rinsing running.

See display for duration



"Remove rinsing water " appears on the display.

- ▶ Remove and rinse cleaning container.

Option 1: Milk Smart

- ▶ Clean the outside of the milk hoses with a damp cloth (1).

Option 2: Milk Smart Cooler

- ▶ Clean lid and pipe thoroughly with a damp cloth.
- ▶ Mount the hose and cover onto the milk container.
- ▶ Put the milk container inside.
- ▶ - Press the button.



Following use of milk beverages or if the milk system is deactivated:

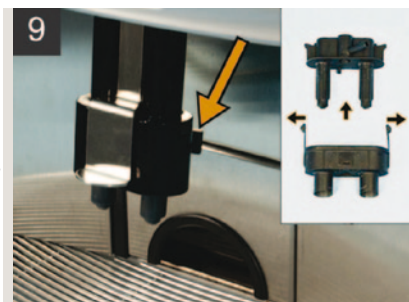
- ☒ Display: Milk system on / off.

Option 1: Milk system on

- ▶ - Press the button.

Option 2: Milk system off

- ▶ - Press the button.
- ☒ Automatic cleaning complete.
- ▶ Remove foamer head from holder (press lock to the right).
- ▶ Pull hose off foamer head.



- ▶ Disassemble foamer head and clean under warm, flowing water.
- ▶ Remove residue with a brush.
- ▶ Reassemble and install the foamer head (it will "click" upon engaging in place).
- ▶ Reattach the hose to the foamer head (do not forget the spring).



Option 1: Machine without steam

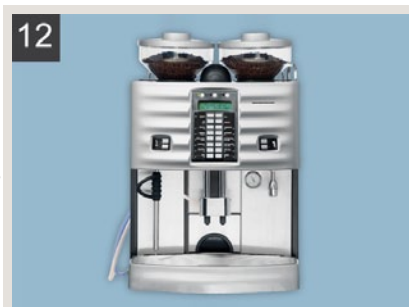
- ▶ Continue with step 11.

Option 2: Machine with steam

- ▶ Wipe the steam wand daily with a moist, clean cloth.
- ▶ Press the steam button briefly \pm 5 times to remove milk remains.



- ▶ Clean the drip grid under warm, running water.
- ▶ Clean the drip tray with a moist cloth.
- ▶ Reinsert the drip grid.
- ▶ Clean the outer surfaces of the machine with a moist cloth.



Option: When programming "Standby after cleaning"

- ☒ The machine switches to "Standby" after the automatic cleaning.

When restarting:

- ☒ "Remove rinsing water " appears on the display.
- ▶ Repeat manual cleaning from step 7.

CAUTION!
User at risk!



Improper handling of beans, water, milk, powder or other coffee ingredients can lead to health problems!
Observe all hygiene regulations according to HACCP.



See also "Safety instructions" - "HACCP hygiene regulations" in the operating instructions.

Side cooling unit

CAUTION!
Risk of machine
damage!



Do not use abrasive cleaning products.

- ▶ Open the door and remove the milk container.
- ▶ Pour 100 ml Schaerer cleaning agent and 1000 ml water into a container.
- ▶ Clean the inside of the cooling unit with the cleaning solution.
- ▶ Wipe down with clear water to rinse.
- ▶ Rub dry using a soft cloth.
- ▶ Reinsert the milk container.
- ▶ Close the door.

Milk container

CAUTION!
Risk of machine
damage!



Do not use abrasive cleaning products.

- ▶ Open the door and remove the milk container.
- ▶ Pour 100 ml Schaerer cleaning agent and 1000 ml water into a container.
- ▶ Clean the inside of the milk container using the cleaning solution.
- ▶ Rinse with clear water.
- ▶ Rub dry using a soft cloth.
- ▶ Reinsert the milk container.
- ▶ Close the door.

Drinking and waste water tanks (option)

External drinking water tank

- ▶ Thoroughly rinse the drinking water tank on a daily basis.



Wait until the next day to add fresh drinking water.

Waste water tank

- ▶ Empty the waste water tank daily and rinse it thoroughly.

Weekly cleaning

Schaerer Coffee Art/Coffee Art Plus, powder system



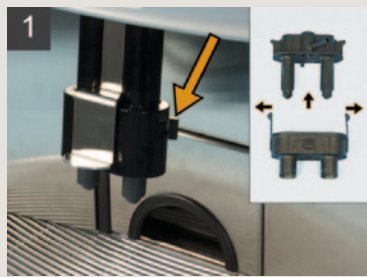
See also "Safety instructions" and "Cleaning" in the operating instructions.

CAUTION!
User at risk!

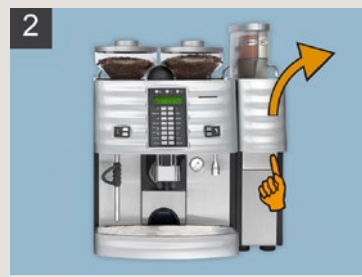


In the beverage dispensing area, there is a danger of scalding due to hot water and steam. Never reach under the dispensers while dispensing or cleaning.

Powder system cleaning



- ▶ Switch machine to Stand-by by pressing the button.
- ▶ Remove foamer head from holder (unlock to the right rear).
- ▶ Remove the hoses from the foamer head.
- ▶ Disassemble foamer head and clean under warm, flowing water.
- ▶ Remove residue with a brush.



- ▶ Push cover up and remove.
- ▶ Remove beverage hose on outlet mixing cup.



- ▶ Turn lever under outlet mixing cup counterclockwise.
- ▶ Pull outlet mixing cup forward.
- ▶ Remove beverage hose from machine.

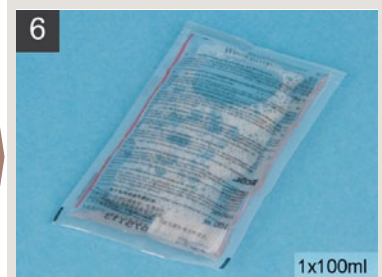


- ▶ Disassemble outlet mixing cup into two parts (see figure).
- ▶ Clean parts and beverage hose under warm running water.

Do not mount the parts before they are dry.



- ▶ Mount outlet mixing cup again. Replace hoses (don't forget spring!).
- ▶ Place a collection bowl under the mixer again.
- ▶ Reattach the cover.



Only for machines with milk system.

- ▶ Conduct steps 1 to 11 of the daily cleaning with Schaerer weekly cleaning agent.

Option 1: SCA dosage

- ▶ Place 100 ml Schaerer cleaning agent in the cleaning container with 1000 ml water.

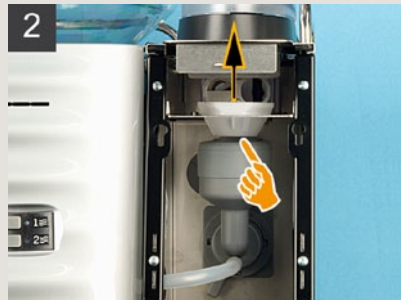
Option 2: SCAPlus dosage

- ▶ 100 ml Schaerer cleaning agent. Water is automatically added by the machine.

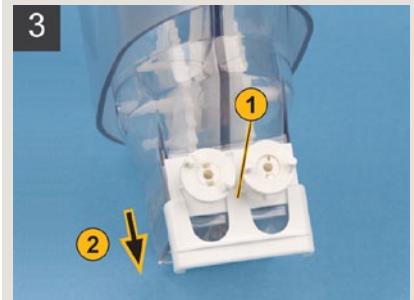
Powder system cleaning as needed



- ▶ Open lock.
- ▶ Remove powder container.
- ▶ Discard the remaining powder.



- ▶ Remove and clean funnel above the mixer.
- ▶ Remove stubborn residue with a cleaning brush.
- ▶ Reattach the funnel.



- ▶ Lift cover in the centre (1) and push down (2).



- ▶ Pull augers out.
- ▶ Clean the powder container and parts under warm, running water.

Do not mount the parts before they are dry.

- ▶ Replace augers in reverse order.
- ▶ Push augers into the powder container.
- ▶ Reattach the cover.
- ▶ Replace powder container.
- ▶ Close lock.

CAUTION!
User at risk!



Improper handling of beans, water, milk, powder or other coffee ingredients can lead to health problems!
Observe HACCP hygiene regulations!



See also "Safety instructions" - "HACCP hygiene regulations" in the operating instructions.

Schaerer Coffee Art/Coffee Art Plus, rear powder system

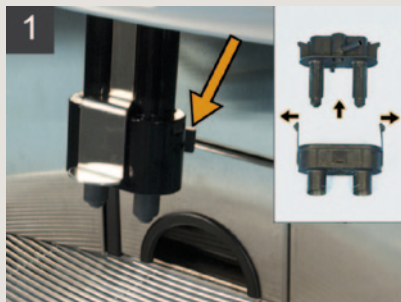


See also "Safety instructions" and "Cleaning" in the operating instructions.

CAUTION!
User at risk!



In the beverage dispensing area, there is a danger of scalding due to hot water and steam. Never reach under the dispensers while dispensing or cleaning.



- 1 ▶ Switch machine to "Standby" with the UP button.
- ▶ Remove foamer head from the holder (press lever).
- ▶ Remove the hoses from the foamer head.
- ▶ Disassemble foamer head and clean under warm, flowing water.
- ▶ Remove residue with a brush.
- ▶ Reassemble and install the foamer head (it will "click" upon engaging in place).
- ▶ Reattach the hoses to the foamer head (do not forget the spring).



- 2 ▶ Open the powder system door.
- ▶ Remove hose from mixer.



- 3 ▶ Turn lever under outlet mixing cup anticlockwise.
- ▶ Pull the mixer out toward the front.



- 4 ▶ Disassemble mixer into two parts.
 - ▶ Clean the parts under warm, running water.
- Do not mount the parts before they are dry.*



- 5 ▶ Reattach the mixer in reverse order.
- ▶ Turn the lever under the outlet mixing cup clockwise. Reattach the hose.
- ▶ Close the door.



Only for machines with milk system.

- 6 ▶ Conduct steps 1 to 11 of the daily cleaning with Schaerer weekly cleaning agent.

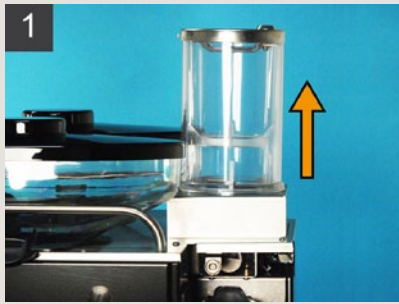
Option 1: SCA dosage

- ▶ Place 100 ml Schaerer cleaning agent in the cleaning container with 1000 ml water.

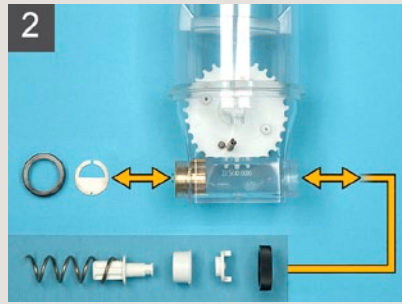
Option 2: SCAPlus dosage

- ▶ 100 ml Schaerer cleaning agent. Water is automatically added by the machine.

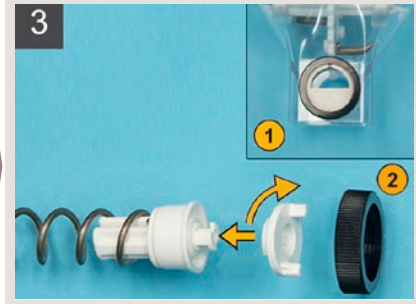
Cleaning as needed



- ▶ Open lock.
- ▶ Remove powder container.
- ▶ Remove remaining powder.



- ▶ Remove the conveyor screw from the powder container.
 - ▶ Clean the powder container and parts under warm, running water.
- Do not mount the parts before they are dry.*
- ▶ Mount augers on the powder container in reverse order.



- ▶ Mount dispensing side of the powder container as in step 1 with the metal disc opening upwards.
- ▶ Install the auger drive part as per step 2.
- ▶ Lock the drive part by turning it.



- ▶ Attach the powder container to the holder at an angle with the drive part first.

CAUTION!
User at risk!



Improper handling of beans, water, milk, powder or other coffee ingredients can lead to health problems!
Observe all hygiene regulations according to HACCP.



See also "Safety instructions" - "HACCP hygiene regulations" in the operating instructions.

Bean hopper

CAUTION!
Risk of machine
damage!



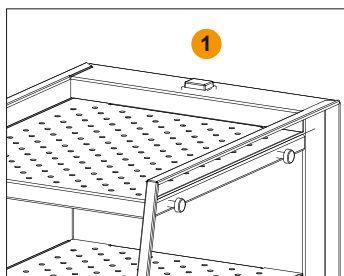
Do not use abrasive cleaning products.

- ▶ Remove remaining beans with the vacuum cleaner.
- ▶ Open the bean hopper latch.
- ▶ Remove bean hopper.
- ▶ Thoroughly rinse out the bean hoppers under running water (mixed with soap, if needed) and clean with a soft cloth. Remove any stubborn remains using a brush.
- ▶ Replace the bean hopper and lock it.

Optional accessories

Cup warmer (option)

CAUTION!
Risk of machine
damage!



Do not use abrasive cleaning products.

- ▶ Switch off the cup warmer with switch **1**.
 - ☒ Wait for the cup warmer to cool.
- ▶ Clean the cup levels weekly or as needed with a moist cloth.

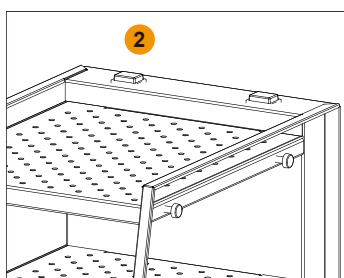
Cup & Cool (option)



See "Side cooling unit and milk container", page 47.

Thawing cooling Unit

CAUTION!
Risk of machine
damage!



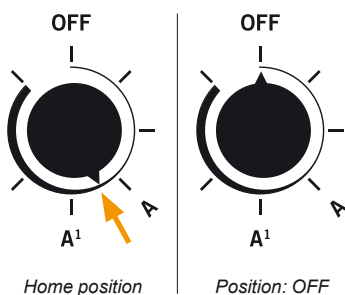
Defrost the cooling unit weekly, or when the ice layer exceeds 3 mm. Do not remove the ice layer using sharp or pointed objects. This could damage the inside of the cooling unit.

Cup & Cool

- ▶ Switch off the cooling unit using the on/off switch **2**.
- ▶ Leave the door open.
- ▶ Wipe up the condensate using a soft cloth.
- ▶ Close the door before switching the machine on.

Cooling unit for cold milk system

- ▶ Remove the cooling unit lid.
- ▶ Set the temperature switch of the cooling unit to "OFF".
 - ☒ Wait for at least 4 minutes until the cooling unit has switched back on.
 - ☒ Attention: Remember the home position of the switch (marking it if necessary).
- ▶ Open the door.
- ▶ Wipe up the condensate using a soft cloth.
- ▶ Close the door before switching the machine on.
- ▶ Return the temperature switch of the cooling unit to its home position.
- ▶ Reattach the cooling unit lid.





Cooling unit for Milk Smart system

- ▶ Set the temperature switch on the back of the cooling unit to "OFF".
 - ☑ Wait for at least 4 minutes until the cooling unit has switched back on.
 - ☑ Attention: Remember the home position of the switch (marking it if necessary).
- ▶ Open the door.
- ▶ Wipe up the condensate using a soft cloth.
- ▶ Close the door before switching the machine on.
- ▶ Return the temperature switch of the cooling unit to its home position.



Undermachine cooling unit

- ▶ Switch off the cooling unit.
- ▶ Wipe up condensation water on the inside using a soft cloth.
- ▶ Switch on the cooling unit.
- ▶ Close the door.

Mandatory cleaning



If mandatory cleaning is activated, the machine is automatically locked when the defined cleaning time is reached.

HACCP cleaning concept

Cleaning regulations

When installed, maintained, cared for and cleaned properly, Schaerer AG coffee machines fulfil HACCP regulations.

CAUTION!
User at risk!



If the coffee machine is not cared for and cleaned properly, the dispensing of milk beverages can present a food hygiene risk.

Note and adhere to the following instructions:

- Wear safety gloves during cleaning.
- Wash your hands thoroughly before and after cleaning.
- Clean the coffee machine daily after beverage dispensing has ended.
- Never put cleaning products in the milk container.
- Never put cleaning products in the drinking water tank (internal/external).
- Never mix cleaning products.
- Store cleaning products separately from coffee, milk and coffee machine powder.
- Do not use any abrasive products, brushes or cleaning tools made of metal.
- Do not touch parts that come into contact with beverages after cleaning.
- Read and follow the dosing and safety instructions specified on the cleaning product.
- For daily and weekly cleaning, proceed as described in the operating instructions and on the cleaning cards.



For a better overview of the cleaning steps that are required or that have already been performed, use the cleaning schedule in this chapter.

Cleaning schedule

Year: _____

☐ January ☐ February ☐ March ☐ April ☐ May ☐ June
☐ July ☐ August ☐ September ☐ October ☐ November ☐ December

Date	Cleaning procedure(s) completed (time and signature):					Signature
	Perform daily!			Perform weekly!		
	Daily machine cleanings	Milk container (option)	Clean cooling unit (option)	Weekly machine cleaning	Defrost cooling unit (option)	
1.						
2.						
3.						
4.						
5.						
6.						
7.						
8.						
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27.						
28.						
29.						
30.						
31.						

Service and maintenance

Maintenance

Machine maintenance must be performed by an authorised service partner/service technician at the following intervals:

Schaerer Coffee Art:

- After 40,000 beverages are dispensed.

Schaerer Coffee Art Plus:

- After 55,000 beverages are dispensed.

Further maintenance intervals applicable to all devices:

- Safety valves: every 12 months.
- Boilers (steam boilers, flow heaters) every 72 months.

ATTENTION!
Loss of warranty!



If these maintenance intervals are not adhered to, the Schaerer AG factory warranty becomes invalid.

External water filter



The external water filter must be replaced by an authorised service partner/service technician after the programmed number of litres is reached.

Programming

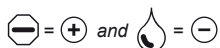
Entering the programming level



To enter the programming level, proceed as follows:

- ▶ Insert the CHEF card into the card reader.
- ☑ The programming level is shown on the display.

Navigation in the programming level



Forward and back in the menu / setting parameters



Access, confirmation or continuing in the menu



Beverage button

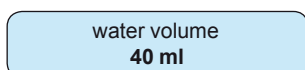
Overview of the programming level

The following menus are available:

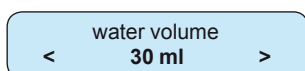
- Reading counters
- Product buttons
- System settings
- Machine timer

Setting examples

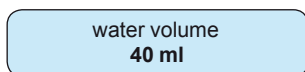
Setting numerical values



- ▶ Press [Enter] to enter the setting range

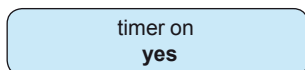


- ▶ Press [+] / [-] to set the value

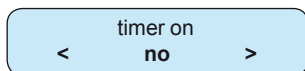


- ▶ Press [Enter] to confirm the setting

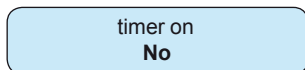
Selecting preset setting range



- ▶ Press [Enter] to enter the setting range



- ▶ Press [+] / [-] to set the option



- ▶ Press [Enter] to confirm the setting

Reading counters

Daily counter

Parameters	Parameter description	Setting range		Notes
		Range	Standard	
all products XXX	All product usage is displayed	-	-	-
coffee products XXX	Coffee usage is displayed	-	-	-
cappuccino /milk coffee XXX	Cappuccino and milk coffee usage is displayed	-	-	-
milk/milk foam XXX	Milk and foam usage is displayed	-	-	-
decaffeinated XXX	Decaffeinated usage (DECAFF) is displayed	-	-	-
double products (2x) XXX	Double product usage is displayed	-	-	-
hot water XXX	Hot water usage is displayed	-	-	-
steam products XXX	Steam usage is displayed	-	-	-
Hot chocolate XXX	Hot chocolate usage is displayed	-	-	<i>Shown only if the machine is fitted with a powder system.</i>
Moccaccino XXX	Moccaccino usage is displayed	-	-	<i>Shown only if the machine is fitted with a powder system.</i>
Steam cup warmer XXX	Steam cup warmer activations are displayed	-	-	-
products (buttons) XXX	The usage of the selected button is displayed	-	-	-
credit counter XXX	The credit statistics are displayed	-	-	-
token counter XXX	The token statistics are displayed	-	-	-
clear daily counters execute with „ON“	To delete the counters: - Press [⏻]. To not delete the counters: - Press [⏻].	-	-	<i>The deleted data cannot be restored.</i>

Machine counter



The machine counter cannot be deleted.

Parameters	Parameter description	Setting range		Notes
		Range	Standard	
all products XXX	All beverage usage is displayed	-	-	-
coffee products XXX	Coffee usage is displayed	-	-	-
cappuccino /milk coffee XXX	Cappuccino and milk coffee usage is displayed	-	-	-
milk/milk foam XXX	Milk and foam usage is displayed	-	-	-
decaffeinated XXX	Decaffeinated usage (DECAFF) is displayed	-	-	-
double products (2x) XXX	Double product usage is displayed	-	-	-
hot water XXX	Hot water usage is displayed	-	-	-
steam products XXX	Steam usage is displayed	-	-	-
Hot chocolate XXX	Hot chocolate usage is displayed	-	-	Shown only if the machine is fitted with a powder system.
Moccaccino XXX	Moccaccino usage is displayed	-	-	Shown only if the machine is fitted with a powder system.
Cup warmer XXX	Steam cup warmer activations are displayed	-	-	-
amount of cleanings XXX	The number of cleaning processes is displayed	-	-	-
amount of rinses XXX	The number of rinsing processes is displayed	-	-	-
amount of milk clean XXX	The number of milk system cleaning processes is displayed	-	-	-
Brew cycles XXX	The number of brew cycles is displayed	-	-	-
grind time (total) XXX.X g.	The grind quantity (of both grinders) is displayed	-	-	-
runtime w-pump [h] XX.X	The runtime of the water pump is displayed in hours	-	-	-
water volume XX litres.	The water volume is displayed	-	-	-

Service counter



The service counter cannot be deleted.

Parameters	Parameter description	Setting range		Notes
		Range	Standard	
brew cycles brewer XXX	All brew cycles are displayed	-	-	-
brew cycles motor XXX	All brewing motor movements are displayed	-	-	-
time gr. motor l [h] X.XX	The grinding time of the left grinder is displayed	-	-	-
time gr. motor r [h] X.XX	The grinding time of the right grinder is displayed	-	-	-
airpump running time X.XX	The runtime of the air pump is displayed	-	-	-
relay coffee XXXX	All circuits of the coffee relay are displayed	-	-	-
relay HW 1 XXXX	All circuits of the hot water 1 relay are displayed	-	-	-
relay HW 2 XXXX	All circuits of the hot water 2 relay are displayed	-	-	-
relay steam 1 XXXX	All circuits of the steam 1 relay are displayed	-	-	-
relay steam 2 XXXX	All circuits of the steam 2 relay are displayed	-	-	-
grind quantity G-right XXX.X g.	The grind quantity of the right grinder is displayed	-	-	-
grind qty G-left XXX.X g.	The grind quantity of the left grinder is displayed	-	-	-
runtime w-pump [h] XXX	The runtime of the water pump is displayed in hours	-	-	-
last filter change 01.11.2011	The date of the last filter change is displayed	-	-	-
last service 02.01.2012	The date of the last service is displayed	-	-	-

Cleaning statistics



The cleaning statistics cannot be deleted.

Parameters	Parameter description	Setting range		Notes
		Range	Standard	
Cleaning X/X > 01.10.2011 15:07 <	All cleaning cycles on the machine are displayed.	-	-	-

Error statistics



The error statistics cannot be deleted.

Parameters	Parameter description	Setting range		Notes
		Range	Standard	
Heating hot water > 01.10.2011 18:07 <	All errors registered on the machine are displayed (with date and time)	-	-	-

Product buttons

Beverage without milk (e.g. espresso)

Parameters	Parameter description	Setting range		Notes
		Range	Standard	
Select the product > Press button <	Select desired beverage button	-	-	-
grind quantity 9.0 g	Quantity of ground coffee	4.0 – 16.0 g	9.0 g	(Max.: 14.0 g.; depending on grind level).
water volume 40 ml	Quantity of coffee water	10 – 600 ml	Espresso: 40 ml Coffee: 60 ml	-
Bypass water 0.0 s	Quantity of bypass water	0.0 – 30.0 sec	0.0 sec	Shown only if the machine is fitted with the brewing accelerator option.
2 x grind quantity 14.0 g	Quantity of ground coffee	4.0 – 16.0 g	14.0 g	(Max.: 14.0 g.; depending on grind level). Shown only if the "double product" dispensing method is programmed.

Beverages with milk (e.g. cappuccino)

Parameters	Parameter description	Setting range		Notes
		Range	Standard	
Select the product > Press button <	Select desired beverage button	-	-	-
Cold milk time 0.0 s	Duration of cold milk dispensing	0.0 – 40.0 sec	0.0 sec	Available only for the Coffee Art Plus with cold milk system or undercounter milk system.
hot milk time 0.0 s	Duration of hot milk dispensing	0.0 – 40.0 sec	0.0 sec	Available only for machines with milk system.
foam time 10.0 s	Duration of milk foam dispensing	0.0 – 40.0 sec	10.0 sec	Available only for machines with milk system.
grind quantity 9.0 g	Quantity of ground coffee	4.0 – 16.0 g.	9.0 g	(Max.: 14.0 g.; depending on grind level).
water volume 40 ml	Quantity of coffee water	10 – 600 ml	40 ml	-
Bypass water 0.0 s	Duration of bypass water	0.0 – 30.0 sec	0.0 sec	Shown only if the machine is fitted with the brewing accelerator option.
2 x grind quantity 14.0 g	Quantity of ground coffee	4.0 – 16.0 g	14.0 g	(Max.: 14.0 g.; depending on grind level). Shown only if the "double product" dispensing method is programmed.

Milk

Parameters	Parameter description	Setting range		Notes
		Range	Standard	
Select the product > Press button <	Select desired beverage button	-	-	-
Cold milk time 0.0 s	Duration of cold milk dispensing	0.0 – 40.0 sec	-	Available only for the Coffee Art Plus with cold milk system or undercounter milk system.
hot milk time 15.0 s	Duration of hot milk dispensing	0.0 – 40.0 sec	15.0 sec	-

Milk foam

Parameters	Parameter description	Setting range		Notes
		Range	Standard	
Select the product > Press button <	Select desired beverage button	-	-	-
foam time 10.0 s	Duration of milk foam dispensing	0.0 – 40.0 sec	10.0 sec	-

Hot chocolate (optional powder system)

Parameters	Parameter description	Setting range		Notes
		Range	Standard	
Select the product > Press button <	Select desired beverage button	-	-	-
Choco quantity 100 ml	Quantity of chocolate water	40 – 999 ml	100 ml	-
flush water quantity 20 ml	Quantity of rinse water	40 – 999 ml	20 ml	-
powder ratio 50 %	Quantity of powder	50 – 100%	50%	-
Cold milk time 0.0 s	Duration of cold milk dispensing	0.0 – 40.0 sec	0.0 sec	Available only for the Coffee Art Plus with cold milk system or undercounter milk system.
hot milk time 0.0 s	Duration of hot milk dispensing	0.0 – 40.0 sec	0.0 sec	Available only for machines with milk system.
foam time 0.0 s	Duration of milk foam dispensing	0.0 – 40.0 sec	0.0 sec	Available only for machines with milk system.

Moccaccino (optional powder system) (e.g. moccaccino)

Parameters	Parameter description	Setting range		Notes
		Range	Standard	
Select the product > Press button <	Select desired beverage button	-	-	-
Cold milk time 4.0 s	Duration of cold milk dispensing	0.0 – 40.0 sec	4.0 sec	Available only for the Coffee Art Plus with cold milk system or undercounter milk system.
hot milk time 0.0 s	Duration of hot milk dispensing	0.0 – 40.0 sec	0.0 sec	-
foam time 8.0 s	Duration of milk foam dispensing	0.0 – 40.0 sec	8.0 sec	Available only for machines with milk system.
Choco quantity 100 ml	Quantity of chocolate water	40 – 999 ml	100 ml	-
flush water quantity 20 ml	Quantity of rinse water	40 – 999 ml	20 ml	-
powder ratio 50%	Quantity of powder	50 – 100%	50%	-
grind quantity 9.0 g	Quantity of ground coffee (max.: 14.0 g.; depending on grind level)	4.0 – 16.0 g	9.0 g	-
water volume 40 ml	Quantity of coffee water	10 – 600 ml	40 ml	-
Bypass water 0.0 s	Duration of bypass water	0.0 – 30.0 sec	0.0 sec	Shown only if the machine is fitted with the brewing accelerator option.

Hot water

Parameters	Parameter description	Setting range		Notes
		Range	Standard	
Select the product > Press button <	Select desired beverage button	-	-	-
water volume 15.0 s	Duration of hot water dispensing	0.0 – 99.9 sec	15.0 sec	-

Steam (optional normal steam, Powersteam)

Parameters	Parameter description	Setting range		Notes
		Range	Standard	
Select the product > Press button <	Select desired beverage button	-	-	-
Dosing time 30.0 s	Duration of steam dispensing	0.0 – 99.9 sec	30 sec	-

Steam (optional Autosteam, Supersteam, Finesteam)

Parameters	Parameter description	Setting range		Notes
		Range	Standard	
Select the product > Press button <	Select desired beverage button	-	-	-
Dosing time 30.0 s	Duration of steam dispensing	0.0 – 99.9 sec	30.0 sec	-

System settings

Parameters	Parameter description	Setting range		Notes
		Range	Standard	
Language English	Setting display language	German / English / French / Polish / Spanish / Japanese / Danish	-	-
24h time format yes	Setting time display format	yes / no	yes	-
Set clock 12:00	Time settings	-	-	-
Date settings 01.01.2012	Date settings	-	-	-
daylight-saving time no	Set automatic time conversion	Europe (EU) North America / no	No	-

Machine timer

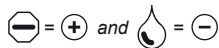
Parameters	Parameter description	Setting range		Notes
		Range	Standard	
<div style="border: 1px solid black; border-radius: 10px; padding: 5px; text-align: center;"> Machine timer Monday </div>	Selecting the required day	Monday – Sunday	-	-
<div style="border: 1px solid black; border-radius: 10px; padding: 5px; text-align: center;"> timer on yes </div>	Allow or block automatic switch-on.	yes / no	-	-
<div style="border: 1px solid black; border-radius: 10px; padding: 5px; text-align: center;"> timer on at 00:00 </div>	Set desired switch-on time	-	-	<i>Attention: shown only if "auto switch-on" is set to "yes".</i>
<div style="border: 1px solid black; border-radius: 10px; padding: 5px; text-align: center;"> timer off yes </div>	Allow or block automatic shutdown	yes / no	-	-
<div style="border: 1px solid black; border-radius: 10px; padding: 5px; text-align: center;"> timer off at 00:00 </div>	Set desired switching off time	-	-	<i>Attention: shown only if "auto shutdown" is set to "yes".</i>

Programming – "standby" functions

Entering the programming level

- ▶ Press [⏻].
 - ☑ The machine switches to "Stand by".
- ▶ [GT] press for ± 4 seconds.
 - ☑ The programming level is shown on the display.

Navigation in the programming level



Forward and back in the menu / setting parameters



Access, confirmation or continuing in the menu



Beverage button

Overview of the programming level

The following menus are available:

- Brewing time per beverage
- Cleaning statistics
- Set clock
- Date settings
- Error statistics
- Software version
- Machine and installation number
- Displaying brewing time

Brewing time per beverage

Parameters	Parameter description	Setting range		Notes
		Range	Standard	
brew time / product < Select products >	Select desired beverage button	-	-	-
Brew time: 08.1 s < prod. count 00010 >	Brewing time of beverage is displayed	-	-	-

Cleaning statistics

Parameters	Parameter description	Setting range		Notes
		Range	Standard	
Cleaning statistics 9/11 01.11.2011 19:30	-	-	-	See "Reading counters"- "Cleaning statistics"

Setting the clock

Parameters	Parameter description	Setting range		Notes
		Range	Standard	
<div> <div>Set clock</div> <div>< 09:30 ></div> </div>	Set current time	-	-	See "Examples of settings" - "Setting numerical value".

Setting the date

Parameters	Parameter description	Setting range		Notes
		Range	Standard	
<div> <div>Date settings</div> <div>< 01.01.2012 ></div> </div>	Set current date	-	-	See "Examples of settings" - "Setting numerical value".

Error statistics

Parameters	Parameter description	Setting range		Notes
		Range	Standard	
<div> <div>Brewing unit timeout</div> <div><31.10.2011 14:47></div> </div>	-	-	-	See "Reading counters"- "Error statistics"

Software version

Parameters	Parameter description	Setting range		Notes
		Range	Standard	
<div> <div>coffee art</div> <div>5:xxx</div> </div>	Software version of machine is displayed	-	-	-

Machine and installation number

Parameters	Parameter description	Setting range		Notes
		Range	Standard	
<div> <div>Mach. 0.00.000'000</div> <div>Install. 2</div> </div>	The machine and installation number are displayed	-	-	-

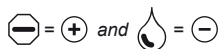
Parameters	Parameter description	Setting range		Notes
		Range	Standard	
<div> <div>Displaying brewing time</div> <div>< No/Yes ></div> </div>	Set whether the brewing time of the beverage is displayed or not.	Yes/No	No	See "Examples of settings" - "Select preset setting range"

Programming – PROGRAM card (option)



Accounting with the MONEY card must be enabled and programmed by a qualified service technician.

Navigation in the programming level



Forward and back in the menu / setting parameters



Access, confirmation or continuing in the menu



Beverage button

Overview of the programming level

The following menus are available:

- Beverage prices
- Loading MONEY amount
- Delete MONEY card
- Displaying sales
- Switch off accounting system

Beverage prices



Repeat the process for other beverages.

Parameters	Parameter description	Setting range		Notes
		Range	Standard	
Select the product Press the button	Select desired beverage button	-	-	-
Article number 0	Define article number of the selected product	-	-	-
Art. no. decaffeinated 0	Define article number for DECAFF double products of the selected product	-	-	CCI / CSI only
Art.-no. 2 x 0	Define article number for double products of the selected product	-	-	CCI / CSI only
Art.no. 2 x/cof. 0	Define article number for DECAFF double products of the selected product	-	-	CCI / CSI only
Token 0.00	Set number of tokens required for dispensing the selected product	-	-	Only if "EMP Channel 6 Token" is programmed for "yes".
Price 0.00	Define product price of the selected product	-	-	Coin tester only. This amount is deducted from the inserted MONEY card.

Loading MONEY amount

Parameters	Parameter description	Setting range		Notes
		Range	Standard	
remove card	Remove the PROGRAM card .	-	-	-
insert MONEY card PROGRAM card to quit	Insert the MONEY A or MONEY B card.	-	-	-
Loading MONEY amount < XXX.XX >	Set and load amount	-	-	-
Card inserted / remove credit: XXX	Remove MONEY card when the display shows "Remove card"	-	-	-
insert MONEY card PROGRAM card to quit	Repeat the above process for every other required MONEY card. Exit with the PROGRAM card	-	-	-

Deleting MONEY amount

Parameters	Parameter description	Setting range		Notes
		Range	Standard	
remove card	Remove the PROGRAM card .	-	-	-
insert MONEY card PROGRAM card to quit	Insert the MONEY A or MONEY B card.	-	-	<i>This amount is deleted from the MONEY card.</i>
card erased remove	Remove MONEY card when the display shows "Card deleted"	-	-	-
insert MONEY card PROGRAM card to quit	Repeat the above process for every other required MONEY card. Exit with the PROGRAM card	-	-	-

Displaying sales

Parameters	Parameter description	Setting range		Notes
		Range	Standard	
coins (total) XXXX.XX	The complete money counter is displayed	-	-	-
coin tester (erasable) XXXX.XX	Delete counter or continue without deleting the counter	-	-	-
token (total) XXXX.XX	The complete token counter is displayed	-	-	-
token (erasable) XXXX.XX	Delete counter or continue without deleting the counter	-	-	-
CCI / CSI (total) XXXX.XX	The complete CCI/CSI counter is displayed	-	-	-
CCI / CSI (erasable) XXXX.XX	Delete counter or continue without deleting the counter	-	-	-

Parameters	Parameter description	Setting range		Notes
		Range	Standard	
MONEY (total) XXXX.XX	The complete MONEY counter is displayed	-	-	-
MONEY (erasable) XXXX.XX	Delete counter or continue without deleting the counter	-	-	-
master (total) XXXX.XX	The complete MASTER counter is displayed	-	-	-
master (erasable) XXXX.XX	Delete counter or continue without deleting the counter	-	-	-

Switching off the payment system

Parameters	Parameter description	Setting range		Notes
		Range	Standard	
disable acc system no	Allow or block payment system	yes / no	-	-

Troubleshooting

Malfunction with display message

Message	Cause	What to do
Left/right grinder overloaded	<ul style="list-style-type: none"> Left/right grinder is overloaded. Left/right grinder is clogged. 	<ul style="list-style-type: none"> ▶ Check the grinder for foreign objects. ▶ Press []. ▶ If the message persists: contact your service partner.
Grinder current fault	<ul style="list-style-type: none"> PC board defective. Electronics defective. 	<ul style="list-style-type: none"> ▶ Contact service partner.
Brewing unit current fault	<ul style="list-style-type: none"> PC board defective. Electronics defective. 	<ul style="list-style-type: none"> ▶ Contact service partner.
Brewing motor overcurrent	<ul style="list-style-type: none"> The brewing unit is drawing too much current (over 4 A). Brewing unit is blocked. 	<ul style="list-style-type: none"> ▶ Contact service partner.
Water flow error	<ul style="list-style-type: none"> No water supply connection. Pump defective (pump pressure < 7.5 bars). Brewing unit blocked. Water system clogged. Grind level too fine. PC board and flowmeter incorrectly connected. Electrical problem (PC board, ...). 	<ul style="list-style-type: none"> ▶ Open the stopcock and press the beverage field again. ▶ Check the brewing unit. ▶ Check the grinder mixture. ▶ If the message persists: contact your service partner.
Crit. coffee temp.	<ul style="list-style-type: none"> Electrical problem between sensor and PC board. Temperature sensor defective. 	<ul style="list-style-type: none"> ▶ Contact service partner.
Crit. hot water temp.	<ul style="list-style-type: none"> Electrical problem between sensor and PC board. Temperature sensor defective. 	<ul style="list-style-type: none"> ▶ Contact service partner.
Crit. steam temp.	<ul style="list-style-type: none"> Electrical problem between sensor and PC board. Temperature sensor defective. 	<ul style="list-style-type: none"> ▶ Contact service partner.
Coffee heating timeout	<ul style="list-style-type: none"> The set temperature of the coffee boiler was not reached within 4 minutes after the machine was switched on. 	<ul style="list-style-type: none"> ▶ Switch the machine off and back on. ▶ If the message persists: contact your service partner.
Hot water heating timeout	<ul style="list-style-type: none"> The set temperature of the hot water boiler was not reached within 4 minutes after the machine was switched on. 	<ul style="list-style-type: none"> ▶ Switch the machine off and back on. ▶ If the message persists: contact your service partner.
Steam heating timeout	<ul style="list-style-type: none"> The set temperature of the steam boiler was not reached within 4 minutes after the machine was switched on. 	<ul style="list-style-type: none"> ▶ Switch the machine off and back on. ▶ If the message persists: contact your service partner.
Coffee sensor defective	<ul style="list-style-type: none"> Electrical problem between sensor and PC board. Temperature sensor defective. 	<ul style="list-style-type: none"> ▶ Contact service partner.
Hot water sensor defective	<ul style="list-style-type: none"> Electrical problem between sensor and PC board. Temperature sensor defective. 	<ul style="list-style-type: none"> ▶ Contact service partner.
Steam sensor defective	<ul style="list-style-type: none"> Electrical problem between sensor and PC board. Temperature sensor defective. 	<ul style="list-style-type: none"> ▶ Contact service partner.
Brewing unit timeout	<ul style="list-style-type: none"> The brewing unit motor does not run. 	<ul style="list-style-type: none"> ▶ Contact service partner.
Steam dispenser timeout	<ul style="list-style-type: none"> The level in the steam boiler was not reached. 	<ul style="list-style-type: none"> ▶ Contact service partner.
Milk system disabled	<ul style="list-style-type: none"> The steam temperature has fallen to 115 °C. The milk system was wrongly disabled. 	<ul style="list-style-type: none"> ▶ Wait until the temperature has been reached again. ▶ Switch the machine off and then back on. ▶ Contact service partner.

Initialisation...	<ul style="list-style-type: none"> • The software and the processor are restarted. • The brewing unit moves to the "Home" position. 	<ul style="list-style-type: none"> ▶ Switch the machine off and then back on. ▶ Contact service partner.
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Malfunction without display message

No milk	<ul style="list-style-type: none"> • The milk container is empty. • The milk system is clogged. • The milk system was wrongly disabled. 	<ul style="list-style-type: none"> ▶ Check whether the milk container is filled. ▶ Perform the daily cleaning routine. ▶ If the malfunction persists: contact your service partner.
No milk foam	<ul style="list-style-type: none"> • The milk container is empty. • The milk system is clogged. • The milk system was wrongly disabled. 	<ul style="list-style-type: none"> ▶ Check whether the milk container is filled. ▶ Perform the daily cleaning routine. ▶ If the malfunction persists: contact your service partner.

Water quality

A cup of coffee consists of 99% water. Therefore, the water has a significant effect on the coffee's taste. To obtain an excellent cup of coffee, you need excellent water.

The water is important not only to the taste of the coffee but also to the coffee machine itself. Poor water quality can lead to permanent coffee machine damage.

Therefore, close attention needs to be paid to the water quality in order to obtain high quality coffee and protect the coffee machine.

Water values

CAUTION!
Risk of machine
damage!



Poor water values can lead to machine damage. It is imperative that the specified values be complied with. Otherwise, Schaerer AG shall not accept liability.

The following water values are a precondition for the correct operation of the coffee machine:

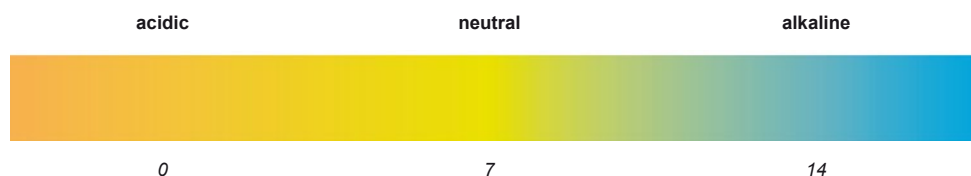
- 4 – 6 °dKH (German carbonate hardness)
- 7 – 8 °dGH (German carbonate hardness)
- pH-Wert 6.5 – 7 (pH-neutral)
- Max. chlorine content: 100 mg per litre

Water is referred to as hard or soft depending on its composition. The hardness of water is referred to as its total hardness.

The total hardness is differentiated into carbonate hardness (temporary hardness) and non-carbonate hardness (permanent hardness).

In terms of the water hardness, the concentration of the hydrogen carbonate anion (HCO_3^-) is of special significance. The concentration of hydrogen carbonate ions, or the equivalent portion of alkaline earth metal ions, is referred to as the carbonate hardness.

International conversion table (factors apply to total hardness and carbonate hardness)						
Unit		° dH	° eH	° fH	ppm	mmol/l
German hardness	1°dH	1	1.253	1.78	17.8	0.1783
English hardness	1°eH	0.798	1	1.43	14.3	0.142
French hardness	1°fH	0.560	0.702	1	10	0.1
part(s) per million (USA)	1 ppm	0.056	0.07	0.1	1	0.01
Millimol per litre	1 mmol/l	5.6	7.02	10	100	1



If the water values do not correspond to the values specified above, the water must be prepared accordingly (decalcification/enrichment with minerals).



The service partner can provide detailed information on filter options and variants and installs these on location.

Safety notes



Maximum safety is one of Schaerer A G's most important product features. The effectiveness of the safety devices is guaranteed only if the following instructions are observed to prevent injuries and health hazards:

- Do not touch hot machine parts.
- Do not use the coffee machine if it is not working properly or is damaged.
- Under no circumstances may the installed safety devices be modified.

User risks

DANGER!
Risk of electrocution!



Improper handling of electrical devices can result in electric shock. The following instructions absolutely must be complied with:

- Work on electrical systems may only be performed by skilled electricians.
- The device must be connected to a fused electrical network (we recommend passing the connection through a fault current circuit breaker).
- All relevant guidelines on low voltage and/or country-specific or local safety regulations and laws must be observed.
- The connection must be properly earthed and protected from electric shock.
- The voltage must correspond to the data on the device's serial plate.
- Never touch energised parts.
- Before carrying out service work, always switch off the main switch and/or disconnect the device from the power supply system.
- The power cable may only be replaced by qualified service technicians.

CAUTION!
User at risk!



Improper handling of the coffee machine can lead to light injuries. The following instructions absolutely must be complied with:

- This device is not intended to be operated by persons (including children) with limited physical, sensory or mental capabilities or a lack of experience and/or knowledge unless they are supervised by a person responsible for their safety or obtain instructions from this person on how to operate the device.
- Supervise children to ensure that they do not play with the device.
- The coffee machine must be installed so that there are no impediments to care and maintenance.
- In both self-service and full-service applications, trained personnel must supervise the machine in order to ensure that the care instructions are observed and the personnel is available for questions regarding use.
- Fill the bean hopper with beans only, the powder container with coffee machine powder only and the manual inlet with ground coffee only (or cleaning tablets during cleaning).

CAUTION!
Hot fluid!



There is a risk of scalding in the dispensing area of beverages, hot water and steam. During dispensing or cleaning, never reach under the dispensing positions.

CAUTION!
Hot surface!



The dispensing positions and the brewing unit may be hot. Do not touch any part of the dispensing equipment except the grips provided for this purpose. Only clean the brewing unit when the coffee machine has cooled down.

CAUTION!
Risk of trapping fingers!



There is a risk of trapping fingers or hands when handling moving components. While the coffee machine is switched on, never reach into the bean or powder containers or into the opening of the brewing unit.

Risk from cleaning products

Application

CAUTION!
User at risk!



Danger of poisoning from swallowing cleaning products. The following instructions absolutely must be complied with:

- Store cleaning products away from children and unauthorised persons.
- Do not swallow the cleaning products.
- Never mix cleaning products with other chemicals or acids.
- Never put cleaning products in the milk container.
- Never put cleaning products in the drinking water tank (internal/external).
- Only use the cleaning and decalcification products for their intended purpose (see labels).
- Do not eat or drink while handling cleaning products.
- Ensure that the area is well-ventilated when handling cleaning products.
- Wear safety gloves when handling cleaning products.
- Wash your hands thoroughly after handling cleaning products.

Storage

The following instructions absolutely must be complied with:

- Store them in a place that is inaccessible to children and unauthorised persons.
- Protect cleaning products from heat, light and moisture.
- Store them in a separate location from acids.
- Store them in the original packaging only.
- Store cleaning products for daily and weekly use separately.
- Do not store them together with foodstuffs or other edibles.
- Local regulations regarding the storage of chemicals (cleaning products) apply.

Emergency information

The sales partner or a qualified customer service appointed by the sales partner will have the telephone number for the poison information centre (toxicology information centre). If your country does not have this type of institution, note the following table:

Swiss Toxicology information Centre	
International calls:	+41 44 251 51 51
Call from Switzerland	145
Internet	www.toxi.ch

Risk of damage to the machine

Improper handling of the coffee machine can lead to damage or contamination. The following instructions absolutely must be complied with:

- Never press the touch screen using force, strong pressure or pointed objects!
- For water with a carbonate hardness above 5°dKH, install a water filter, as otherwise the coffee machine can be damaged due to calcification.
- For insurance law reasons, always ensure that after closing for the day, the main water valve (coffee machine with mains water supply) is closed and the electrical main switch is switched off or the mains plug is unplugged.
- All relevant guidelines on low voltage and/or country-specific or local safety regulations and laws must be observed.
- Do not operate the device if the water supply is blocked. Otherwise, the boilers will not be refilled and the pump will run dry.
- To prevent water damage in case of hose breakage, Schaerer AG recommend routing the water supply connection via a water stop valve (at the installation site).
- After extended downtime (e.g. holiday), the coffee machine must be cleaned before it is put back into

CAUTION!
Risk of machine
damage!



operation.

- Protect the coffee machine from weather (frost, humidity etc.).
- Faults may be remedied by a qualified service technician only.
- Only use Schaerer AG original spare parts.
- Report any noticeable damage or leaks immediately to an authorised service partner and have any faulty parts replaced and/or repaired.
- Never spray the device with water or clean it with a steam cleaner.
- When using caramelised coffee (flavoured coffee), clean the coffee system twice daily.
- Fill the bean hopper with beans only, the powder container with coffee machine powder only and the manual inlet with ground coffee only (or cleaning tablets during cleaning).
- If the coffee machine and/or accessories are transported at temperatures below 10°C, the coffee machine and/or accessories must be stored for three hours at room temperature before the coffee machine and/or accessories are connected to the mains and switched on. Failure to observe this precaution can result in a danger of short-circuit or damage to electrical components.
- Always use the new hose set (drinking water/waste water hose) provided with the machine. Never use old hose sets.

Hygiene

Water

CAUTION!
User at risk!



Improper handling of water can lead to health problems and machine damage. The following instructions absolutely must be complied with:

- The water must be uncontaminated.
- Do not connect the machine to pure reverse osmosis water or other aggressive types of water.
- The carbonate hardness must not exceed 4-6°dKH (German carbonate hardness) or 7-10°fKH (French carbonate hardness).
- The total hardness must always be higher than the carbonate hardness.
- The minimum carbonate hardness is 4°dKH or 7°fKH.
- Max. chlorine content of 100 mg per litre.
- pH value between 6.5 – 7 (pH neutral).

Machines with drinking water tank (internal & external)

- Fill the drinking water tank daily with fresh water.
- Rinse the drinking water tank thoroughly before filling.

Coffee

CAUTION!
User at risk!



Improper handling of coffee can lead to health problems. The following instructions absolutely must be complied with:

- Check the packaging for damage before opening.
- Do not add more beans than will be needed for one day.
- Close the bean hopper lid immediately after filling.
- Store coffee in a cool, dry and dark location.
- Store coffee separately from cleaning products.
- Use the oldest products first ("first-in-first-out" principle).
- Use before the expiry date.
- Always reclose packages after opening to ensure that the contents remain fresh and are protected from contamination.

Milk

CAUTION!
User at risk!



Improper handling of milk can lead to health problems. The following instructions absolutely must be complied with:

- Do not use unpasteurised or raw milk.
- Only use pasteurised milk or milk heated at ultra-high temperatures.
- Only use homogenised milk.
- Use pre-cooled milk at a temperature between 3-5°C.
- Use milk directly from the original packaging.
- Never refill milk. Always clean the container thoroughly before filling.
- Check the packaging for damage before opening.
- Do not add more milk than will be needed for one day.
- Close the milk container lid and cooling unit (internal/external) immediately after filling.
- Store milk in a cool, dry and dark location.
- Store milk separately from cleaning products.
- Use the oldest products first ("first-in-first-out" principle).
- Use before the expiry date.
- Always reclose packages after opening to ensure that the contents remain fresh and are protected from contamination.

Coffee machine powder

CAUTION!
User at risk!



Improper handling of coffee machine powder can lead to health problems. The following instructions absolutely must be complied with:

- Check the packaging for damage before opening.
- Do not add more coffee machine powder than will be needed for one day.
- Close the powder hopper lid immediately after filling.
- Store the coffee machine powder in a cool, dry and dark location.
- Store the coffee machine powder separately from cleaning products.
- Use the oldest products first ("first-in-first-out" principle).
- Use before the expiry date.
- Always reclose packages after opening to ensure that the contents remain fresh and are protected from contamination.

Environmental aspects & and protection



- When choosing cleaning products, please pay attention to its environmental friendliness, health risks, disposal requirements and any local options for proper disposal.
- The units are supplied in re-usable boxes and pallets.
- Parts replaced by service technicians are reconditioned and replaced where possible.
- If recycling is not possible, cleaning products and their containers must be disposed of according to the information on the safety data sheet, all well as all local rules and regulations.
- The energy consumption conforms to the state of the art at the development of the unit.
- The units must be disposed of correctly in conformity with local and legal regulations. Neither the unit nor its components may, under any circumstances, be disposed of in refuse bins intended for household waste!

Liability

Operator responsibilities

The operator must ensure that the machine undergoes regular maintenance and that the safety devices are checked regularly by a Schaefer AG service partner, a representative thereof, or other authorised persons.

Complaints about material defects must be reported to Schaefer AG in writing within 30 days! For hidden defects, this period is extended to 12 months from the date of installation (work report, handover report), but no longer than 18 months after the product leaves the factory in Zuchwil.

Safety-relevant parts such as safety valves, safety thermostats, boilers etc. must not be repaired in any circumstances. They must always be replaced!

These measures are performed by a Schaefer AG service technician or your service partner as part of the maintenance routine.



See also "Service and maintenance", page 44.

Warranty and liability

No responsibility will be taken for warranty or liability claims in the event of personal injury or material damage as a result of one or more of the following causes:

ATTENTION!
Loss of warranty!



- Non-intended use of the machine.
- Improper installation, commissioning, operation, cleaning and maintenance of the device and the associated optional devices.
- Failure to observe maintenance intervals.
- Operating the unit with defective safety devices or safety and protective equipment that is not properly installed or is not functional.
- Failure to observe the safety notes in the operating instructions pertaining to storage, installation, commissioning, operation and maintenance of the machine.
- Operating the device when it is not in perfect condition.
- Repairs carried out improperly.
- Use of spare parts that are not original Schaefer AG spare parts.
- Use of cleaning products that are not recommended by Schaefer AG.
- Catastrophic incidents due to foreign objects, accident, vandalism or force majeure.
- Penetrating the device with any type of object or opening the housing.

The manufacturer only accepts liability or honours warranty claims provided that all specified maintenance and service intervals have been kept and that only original spare parts supplied by the manufacturer or by a supplier authorised by the manufacturer have been used.